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Pearl of the Kitchen

Miriam Lottelman

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PEARL OF THE KITCHEN

A Careful Compilation of

Tried and Approved Recipes

—BY—

THE LADIES OF THE

ST. JOSEPH'S ORPHAN SOCIETY

...of...

DAYTON, OHIO.

1898.

THE REFORMED PUBLISHING CO.

A PLEA.

I

'Tis but a little child,
Who craves thy help today,
A waif, by fate reviled,
Lost on life's stormy sea.

II.

Oh! take that little hand
Outstretched in sorest need,
Dear mothers of the land,
Let not it vainly plead.

III.

Of all thy plenty give
Some mite, to brighter make
The little orphan live
For our sweet Jesus' sake.

—COUNTESS DE BRÉMONT.

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THE expense of publishing this Cook Book has been considerable, and the burden has been borne by the merchants who advertise in it. To show our appreciation of their support in this noble act of charity, we ask you to consider them when in need of anything in their line.

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DAYTON, O.

Between Jefferson and St. Clair Streets.

A decorative border of small, stylized flowers and leaves framing the title.

YEASTS.

Dry Yeast.

Take three pints of flour and put it in a crock; boil and skin six common-sized potatoes; press them through a cullender into the flour; add three pints of water in which a handful of hops has boiled five minutes. Mix well together and let stand fifteen minutes, or until about milk warm; then pour in enough cold water to make it of the consistency of sponge. Soak half a pint of dry yeast and add to it. Let it rise very light, stirring it down three or four minutes; then put three quarts of sifted corn-meal into a bread bowl, and pour the raised yeast into the middle of it. Mix until quite stiff; spread out thin, and dry it in the shade, turning occasionally. It will dry in a couple of days.

Dry Yeast.

Boil two large potatoes and a handful of hops (the latter in a bag) in three pints of water; when done, take out potatoes, mash well, add one pint flour, and pour the boiling hop water over all; beat well together, adding one tablespoon salt, one of ginger, and one-half cup sugar; when lukewarm add one cup good yeast and let stand two days (or only one day if very warm weather), stirring down frequently; add good white corn meal until thick enough to make cakes about an inch in thickness; place to dry in the shade (never expose to sun or stove heat) where air passes freely, to dry them as soon as possible, as fermentation goes on as long as there is any moisture; turn cakes frequently, breaking them up or crumbling, to dry out evenly and quickly; when thoroughly dry put in a paper sack and keep in a dry place. A small cake will make a sponge sufficient to bake five or six ordinary loaves.

ALLEN & EMINGER,

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TEL. No. 1100.



MAKING BREAD.

The Following Directions and Advice are Well Worth Remembering.

When buying flour ask your grocer for either of the following brands of flour:

GOLD MEDAL FLOUR.

This is a first-class *Spring Patent Flour*, and it has no equal for *Bread Baking*. Will make thirty loaves more bread to the barrel than any other flour made. When using this flour add more water and yeast and make a softer dough than when using other brands, giving it plenty of room in the pan for rising. Nearly every baker in Dayton uses Gold Medal Flour.

ALLEN'S BEST PATENT FLOUR

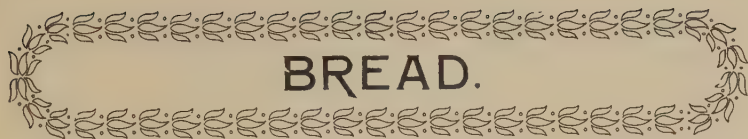
Is a mixture of Winter Patent Flour and Gold Medal Flour, and makes a first-class loaf of bread. In mixing and kneading this flour make a stiff dough.

CRESCENT FLOUR

Is a straight winter wheat flour and is a good one for general use, it having all products of winter wheat in, with the exception of about 10 per cent. low grade out.

CORKER FLOUR

Is a corker for the money, and a trial sack will convince you of its merits. We do not recommend it for bread making, although it will make a nice, sweet loaf of bread, but it will be a little dark.

A decorative border of small, stylized flowers and leaves framing the word BREAD.

BREAD.

"Here is bread which strengthens men's hearts,
And therefore is called 'The Staff of Life.'"

Washburn Crosby Co.'s Gold Medal Flour, Way Above All Other Flour.

Recipe for Bread.

Dissolve two cakes Fleischmann's Yeast in one quart of milk and water mixed, temperature at eighty-five or luke-warm; add one teaspoonful of salt, and three pounds of flour. To make dough mix and knead a little; put it in a gallon dish and cover to exclude air; when it raises the lid, knead to shape in loaves and put in tins half full; bake for fifty minutes in a coal stove, forty minutes in a gas stove.

MRS. MARY K. HAHN.

Quick Process for Making Bread.

Dissolve two cakes of compressed yeast in one quart of luke-warm water mixed with milk; add one tablespoon of salt, three quarts of sifted Gold Medal Flour, to make a dough. Put it in a gallon dish, cover with a lid; when it rises sufficiently to touch the lid, mould and shape, and put in greased tins half full; when it rises to top of tins put it in the oven and bake for fifty minutes. MARY ADELAIDE BURKHARDT.

Bread.

To one cake of yeast, take four large potatoes, half a gallon of water, stir to a stiff batter, and let it rise, when light enough mix it with flour enough so that it does not stick to the hands, salt to taste, then let it rise again, and when light, form in loaves; when light enough bake in a moderate oven.

THEODOLINDA DEIS.

Bread.

Break one cake of compressed yeast in a half a cup of cold water until dissolved; then pour a half a pint luke-warm water and a half a pint luke-warm milk in a bowl, add the yeast and then Gold Medal Flour a little at a time; it will take about three and a half to three and three-quarters pints of flour. Stir with a wooden spoon. You must use enough flour so it will not stick to your board or fingers. Use one even teaspoon of salt after having mixed part of the flour with the yeast. Then knead the dough till it is soft and smooth about fifteen minutes, take a bowl which has been greased; put in the dough and grease the top of it also with melted lard and let it raise for three hours in a warm place, (seventy-five degrees), then take it out of the bowl and knead about five minutes; shape it into loaves, let it rise again one hour. Then bake your bread for forty-five minutes. If a teaspoon of flour browns in two minutes your oven is just hot enough. Leave the oven cool gradually before taking your bread out.

MISS CATHERINE REICHMAN.

For all Bread Recipes in this Book Gold Medal Flour Should be Used.

Bread.

Peel and boil four medium sized potatoes in about one quart of water; add more water as it boils away; when soft take three tablespoons of flour, one of salt, two of sugar, and pour the water off the potatoes; in this then mash potatoes, and put with it; add one pint of cold water, then put in your yeast; then let rise over night. In the morning stir in flour enough to make a stiff batter; then let rise until light, then add more flour and a little salt and a tablespoonful of shortening; make a stiff dough and let rise until light, and mold out into loaves and let rise; then bake fifty minutes in a moderate oven.

For rye bread the same sponge as for wheat bread, only half rye flour and half wheat flour when making the dough stiff.

MINNIE WEINGARTNER.

Salt Raised Bread.

Pour upon a teacupful of milk sufficient boiling water to bring it to blood temperature, or about ninety degrees—must not be too hot or you will fail—add a very little salt and sugar, say one fourth of a teaspoonful of each; then stir in one large tablespoonful of corn-meal or graham flour and two tablespoonfuls of wheat flour; mix all up to the consistency of pancake batter and set to rise by placing the cup or bowl containing it in warm water; should water gather on top dust a little flour and stir. If set in the early morning it will rise at noon. Mix as other bread, put in pans at once and let stand until light, when it is ready for the oven.

How to Make Bread Quickly.

In the morning dissolve one cake of Fleischmann's Compressed Yeast and two tablespoons of salt, in two quarts of milk previously poured in eight quart pan. Add sufficient flour to make a stiff dough and mold till smooth. Cover and keep warm until the dough is spongy or reaches the top of the pan. Then with a knife divide the sponge into six parts and with greased or floured hands pull it into loaves and place in warm greased pans. When twice its original size put in a hot oven for fifteen minutes. Then reduce the heat and bake one-half hour longer. When begun early enough in the morning the bread may be done by noon.

ELIZ. B. DEIS.

Bread.

In the evening, pare and cut six or eight potatoes; boil and mash them; add one quart of boiling water; while hot stir in Gold Medal Flour to make a batter; when cool enough add one teacup of dry yeast that has been soaked in a little tepid water. The next morning, stir up the sponge to a thick batter with one quart of water and two tablespoonfuls of salt, and add the yeast. When light, mix in flour and knead well; then let it rise again; mold and put into pans. When light, bake one hour. This will make four small loaves.

Wheat Bread.

The most convenient receptacle for your material will be a wide, shallow granite pan, into which put one pint fresh milk, one pint luke-warm water, one tablespoon butter, one heaping spoon sugar, teaspoon of salt and one cake of Fleischmann's Yeast dissolved in two tablespoons tepid water. Stir into this slowly, one at a time, five pints of sifted all wheat flour; the dough will be as stiff as you can handle with a spoon. Knead in one more pint of the flour with the hands, taking care to work in from the edge of pan, that no lump may form. Continue to knead for half an hour from the time of beginning, and your dough will be soft and smooth and the pan clear of all flour; cover well and set in warm place to rise for three hours; divide in halves, shape into two loaves and place in the round crimped pans, which have been well greased; cover and let rise for an hour, then they are ready for the oven. When the bread has been baking for half an hour, turn the pans over that the loaves may be an even light brown color.

KATIE S.

Hop Yeast Bread.

One tea-cup yeast, three pints of warm water, make a thin sponge at tea-time, cover and let it remain two hours or until very light. By adding the water to the flour first and having the sponge quite warm, it is never necessary to put the sponge over hot water or in an oven to make it rise. Knead into a loaf before going to bed; in the morning mold into three loaves, spreading a little lard between as they are put in the pan. When light, bake one hour, having oven quite hot when the bread is put in and very moderate when it is done. Bread made this way will never sour or be heavy. To have fine light biscuits, add shortening at night, and in the morning make into biscuit and bake for breakfast. By this recipe bread is baked before the stove is cold from breakfast, and out of the way for other baking.

MRS. CARRIE STEIN.

Rye Bread.

Into a quart of warm water stir as much wheat flour as will make a smooth batter; stir into it half a gill of home-made yeast, and set it in a warm place to rise; this is called setting a sponge; let it be mixed in some vessel which will contain twice the quantity. In the morning, put three pounds and a half of rye flour into a bowl or tray; make a hollow in the center, pour in the sponge, add a desertspoonful of salt, and half a small teaspoonful of soda dissolved in a little water; make the whole into a smooth dough with as much warm water as may be necessary; knead it well, cover it, and let it set in a warm place for three hours; then knead it again, and make it into two or three loaves; bake in a quick oven one hour if made in two loaves, or less if the loaves are smaller.

W. H. C.

Corn Bread.

Two cups of yellow corn meal, two of flour, two of sour milk, two eggs, one-half cup of sugar, one teaspoon of soda, butter size of an egg; beat eggs separately; a pinch of salt; add soda mixed with milk last.

M. S.

Brown Bread with Baking Powder.

One and one-fourth cups of sweet milk, one cup each of corn-meal and graham, one-half cup of molasses, two heaping teaspoons of baking powder, or use sour milk and soda. Measure in coffee cups. Steam three or four hours. Can be made on Saturday and be steamed for Sunday morning breakfast.

W. M. D.

Graham Bread. (Unfermented.)

Stir together three heaping teaspoonsful of baking powder, three cups of graham flour, one cup of white flour, then add a large teaspoonful of salt and a half a cup of sugar. Mix all thoroughly with water into as stiff a batter as can be stirred with a spoon. If water is used, a lump of butter as large as a walnut may be melted and stirred into it. Bake immediately in a well-greased pan.

W. H. C.

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OPP. BECKEL HOUSE.

Corn Bread No. 1.

One pint each of corn-meal and flour, and sweet milk, two eggs, two tablespoonsful of melted lard, three teaspoons of baking powder, two spoonsful of sugar. Beat well and bake half an hour.

W. M. D.

Brown Bread.

Two coffee cups sweet milk, one-half cup Orleans molasses, one teaspoonful soda (level) dissolved in dregs of molasses, one teaspoonful salt, four coffee cups brown flour. Steam three hours, bake for one hour.

N. N.

Sour Milk Biscuit.

Rub into a quart of sifted flour a piece of butter the size of an egg, one teaspoonful of salt; stir into this a pint of sour milk; dissolve one teaspoonful of soda, and stir into the milk just as you add it to the flour; knead it up quickly; roll it out nearly half an inch thick and cut out with a biscuit-cutter; bake immediately in a quick oven. Very nice biscuit may be made with sour cream instead of the butter, by the same process.

Raised Biscuit.

Sift two quarts of flour into a mixing-pan; make a hole in the middle of the flour; pour into this one pint of warm water or new milk, one teaspoonful of salt, half a cup of melted lard or butter; stir in a little flour, then add half a cupful of yeast, after which stir in as much flour as you can conveniently with your hand; let it rise over night; in the morning add nearly a teaspoonful of soda, and as much flour as is needed to make a rather soft dough; then mold fifteen to twenty minutes, the longer the better; let it rise until light again, roll this out about half an inch thick, and cut out with a biscuit-cutter, or make it into little balls with your hands; cover and set in a warm place to rise; when light, bake a light brown in a moderate oven. Rub a little warm butter or sweet lard on the sides of the biscuits when you place them on the tins, to prevent their sticking together when baked.

Rusk.

Piece of bread-dough large enough to fill a quart bowl; one teacupful of melted butter, one egg, one teaspoonful of saleratus; knead quite hard; roll out thin; lap together, cut with a mould and set them to rise in a warm place.

Rusk.

One quart of milk, six eggs, three-fourths pound of butter, two cups of sugar, one pint of potato-yeast; mix with flour to a batter; when light make into a soft dough; let rise again, then roll out, cut, and put into pans to rise. When light, bake.

Graham Breakfast Rolls.

Two pounds of potatoes boiled and pressed through a cullender, one pint of water, one-half cupful of sugar, one teaspoonful of salt and one-half cup of yeast; mix into a stiff dough with graham flour; let rise over night; in the morning mold into small cakes, and when light, bake.

Parker House Rolls.

At night take two quarts of flour, rub in two tablespoons lard; make a hole in the middle and put in one pint of cold boiled milk, one-half cup yeast, three tablespoons sugar and a little salt; let this stand until in the morning, mixing a little bit, then beat hard and let stand until light, then roll and cut round, spread little butter on each one and fold over; put them into pans and let them stand until ready to bake.

MRS. MARY KAPPELER.

Excellent Rolls.

Take one pint of milk, one teacup of lard, one of sugar; set on stove and heat; add a half a teaspoonful of salt; when cool, stir in enough flour to make a good batter; a half a cake of Fleischmann's Compressed Yeast dissolved in warm water, the whites of two eggs whipped to a froth, and let rise. When light, mix stiff with flour and knead thoroughly; let rise again, make into rolls and when puffed up, bake in a quick oven.

Biscuits.

Keep as much dough of your bread-dough aside as to form a small loaf of bread, then take a cook-spoonful of sugar, one cup lard and butter mixed; work it smooth then form into biscuits and put in a warm place to rise. Then bake in a moderate oven.

THEODOLINDA DEIS.

Brown Bread.

One pint scalded corn-meal. Let stand until cool; one cup New Orleans molasses, one teaspoonful salt, one teaspoonful soda; enough brown flour to stiffen. Let stand till it raises and then put it into cans. This makes three loaves.

A FRIEND.

Rolls.

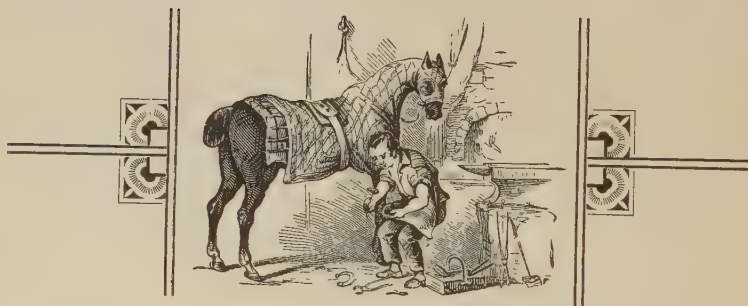
In warm weather set at seven in the morning. Scald one quart of new milk. If a large quantity is wanted, add a little boiling water; set aside to get cool; when nearly cold, add a large iron spoon, heaped up of lard; stir until thoroughly dissolved, then beat in flour until stiff like rather stiff batter; add one cake of compressed yeast dissolved in a little warm water; beat hard until very smooth. Put in a rather warm place and let rise until it reaches the top of the crock; add one tablespoon salt and a little sugar, then sift in just barely enough flour, working from sides to center to lift it together on the board, which has been previously lightly floured. Knead a little, then pound half hour, working it up on the sides until the dough seems very smooth and works up very light, knead a little more. Be very careful that you do not get the dough too stiff. Put in a warm place until it begins to rise. Do not let it rise too fast, or the rolls will be sour. Let it rise until very light about four hours. Roll out thin, butter and cut, folding one-half over the other; let it rise again two and a half to three hours, or until very light. Wet over the top with a little milk; bake in a quick oven.

L. L.

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Parker House Rolls.

Rub a half baking spoon of butter or lard into two quarts of flour; put in baking bowl at 6 A. M.; mix one pint cold boiled milk, one teaspoon of salt, half cake yeast, one and a half cup sugar; pour into center of flour; do not stir; let rise till noon, then mix stiff; do not add any more flour; at 3 P. M., roll out a half an inch thick without kneading; cut out with biscuit cutter, pull length-wise, spread with butter and lap over; let rise in baking pans till supper; bake ten to fifteen minutes in a quick oven. Fine. LENA VAGEDES.

Corn Muffins.

Two and one-half ounces of sugar, one and one-half ounces of butter, two eggs; stir all together; add one cup of milk, stir again; lastly add six ounces of corn-meal, six ounces of flour and a heaping teaspoonful of baking powder, previously mixed together. Bake in greased muffin-pans.

MARY K. HAHN.

Plain Muffins.

One egg, well beaten, a tablespoonful of butter and a tablespoonful of sugar, with a teaspoonful of salt, all beaten until very light; one cup of milk, three cups of sifted flour, and three teaspoonfuls of baking powder, one-half graham and one-half rye meal may be used instead of wheat flour, or two cups of corn-meal and one of flour. Drop on well-greased patty-pans and bake twenty minutes in a rather quick oven, or bake on a griddle in muffin rings.

MRS. JOHN WILLIAMA.

French Rolls.

One pint of sweet milk boiled, half cup of sugar, one cup of yeast, enough flour to make a sponge, let stand to rise. When light knead up stiff, add one cup of milk and sufficient flour just when light, cut with biscuit cutters, butter on top, and lap one-half over and bake fifteen minutes.

MRS. HEMM.

Ginger Gems.

Three eggs, two cups of molasses, one of sugar, three of flour, one-half of butter, one-fourth of ginger, one of sour milk, one teaspoon soda and one-half teaspoon cloves.

M. S.

Excellent Buns.

Dissolve one cake of Fleischman's Yeast in one pint of lukewarm milk, add flour to make a moderately stiff sponge, let rise until it begins to drop, say two hours, rub together one-fourth pound of butter, and one-fourth pound of sugar, two eggs; add to the same a cup of warm milk, and a little salt to the sponge, and make a rather soft dough; let rise about one hour, then mold, lay into pans, and let rise until light, then bake.

M. S.

London Buns.

Three cups of milk, one cup of yeast, or one cake of compressed yeast, dissolved in a cup of tepid water, and flour enough to make a thick batter; set this as a sponge over night. In the morning add half a cup of melted butter, one cup of sugar, and a nut-meg grated, one salt-spoonful of salt, half a teaspoonful of soda, and flour enough to roll out like biscuits. Knead well and set to rise in five hours. Roll the dough half an inch thick; cut in round cakes, and lay in rows in a buttered baking pan, and let the cakes stand half an hour, or until light; then put them in the oven, having first made a deep cross on each with a knife. Bake a light brown, and brush over with the white of an egg beaten stiff with powdered sugar.

Pop Overs.

Two cups flour, two of sweet milk, two eggs, one teaspoonful butter, one of salt; bake in cups in a quick oven fifteen minutes; serve hot with a sweet sauce.

ELIZ. EBBING.

Pop Overs.

One cup of flour, one of sweet milk, one egg beaten very light, a pinch of salt, butter the size of an egg, and one teaspoon baking powder. Bake in gem pans. M. S.

Cornmeal Muffins.

One and a half cups of flour, one and one-half cup of cornmeal, two teaspoonfuls of baking powder, one and a half cups of sugar, one and a half teaspoonfuls of salt, a tablespoonful of melted butter, two eggs, milk enough to make a stiff batter.

MRS. HEMM.

Biscuits.—No. 1.

When you bake bread, take one pint of sponge, one pint of white sugar, the white of one egg beaten to a froth, mix into a soft dough and let it rise until light, mould into small biscuits, and when raised to double their former size, bake in a moderate oven.

Baking-Powder Biscuits.—No. 2.

Sift one quart of flour, and three heaping teaspoons of baking powder, together; add a teaspoon of salt, tablespoonful of lard worked in well, mix with a pint of sweet milk, roll out quickly, cut small and bake in a hot oven.

Tea-Biscuits.—No. 3.

One quart sifted flour, take one tablespoon shortening, crumble fine together, add half a teaspoon salt, two teaspoons baking powder, and add sufficient milk to make a soft dough, roll and cut, bake immediately in a quick oven.

Elmira Muffins.

Mix one pint or one and one-fourth pint of flour, two teaspoons and a half baking powder, salt and two tablespoons sugar; sift; dissolve one-fourth cup butter in one cup of milk. Beat two eggs very light, whites and yolks separately. Add milk and butter to them and stir into the dry mixture. Mix quickly and vigorously and bake in gem pans. M. S.

TEUTONIA

...Fire Insurance Company...

— of —

DAYTON, OHIO.

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U. S. Bonds,	- - - - -	\$174,050.00
Mortgage Loans,	- - - - -	234,576.68
National Bank and other Stocks and Bonds,	- - - - -	97,140.00
Cash on hand and all other property,	- - - - -	19,714.30
Total,	- - - - -	<u>\$525,480.98</u>

LIABILITIES.

Reinsurance Reserve, Etc., Etc.,	- - - - -	\$ 81,557.35
Gross surplus,	- - - - -	<u>\$443,923.63</u>

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Ulmer Brod.

Man mache in der Mitte von einem Pfund Mehl mit einem halben Quart Milch und drei Loeffel Hefe ein Dempfchen an, Ruehre darnach darein: ein Viertel Pfund zerlassene Butter, drei Eier, ein halbes Loth Anis, etwas Salz und etwas Rosenwasser. Der Teig muss auf dem Nudel brett so lange gewalkt werden, biss der Aniz herausfaellt. Hierauf lasst man ihn wieder gehen, was oft zwei Stunden dauert. Man macht von diesem Teig dann laenglichen Wecken, in deren Mitte man mit dem Messer ruecken einen Schnitt macht, bestreicht sie mit Eidotter und baeckte sie schoen. A. H.

Aepfelballhaeuschen.

Ein Pfund warm gestandenes Mehl, drei-achtel Quart Milch, gut zwei Unzen Butter, drei Eier, drei Dotter, ein und ein halb Essloeffel Hefe, ein Messerspitze Salz, gut zwei Unzen Korinthen, ein Suppenteller in kleine Wuerfel geschnittene zarte, saure Aepfel, Saft einer ganzen, Schale einer Halben, Zitrone, oder etwas Zimmet, gehoerig Zucker und nach gelieben gut zwei Unzen feingeschnittene Mandeln.

ANMERKUNG:—Der Teig wird stark geschlagen, zum langsamen aufgehen an einen zugfreien warmen Ort gestellt. Dann ruehrt man die Aepfel mit etwas Butter ueber Feuer, dass sie warm, aber nicht weich werden, gibt die warm gewaschenen Korinthen, dass Gewuertz, gehoerig Zucker, und nach Belieben gut Zwei Unzen geschnittene Mandeln hinzu. Wenn der Teig stark gaehrt, so ruehrt man dass gewaermte Gemengsel durch, und backt die Masse Loeffelweise in einer Ball-hauschen-form, oder in Schmeltz Butter. H. D.

Crumb Cakes.

Put pieces of stale, lightbread in a dish; pour some milk over them, and let stand until soft. Rub and press through a cullender; beat up three eggs and stir in; add a little salt and a teaspoonful of saleratus. Stir in flour enough to make it of the proper consistency to bake on a griddle.

Dutch Apple Cake.

Rub together one pint of flour, two tablespoonfuls of baking powder, one-fourth cup of butter, then three-fourths cup of sweet milk with an egg beat in it and stir all together. Four apples quartered and put in the dough and sprinkle with sugar and bake. DIP: One pint of water, one quarter cup butter and a half a cup of sugar, two teaspoonfuls cornstarch, essence of lemon and let come to a boil.

MRS. CAROLINE G. COOK.

Leb Kuchen.

Three cups of dark brown sugar, one cup of granulated sugar, the yolks of eight eggs and the whites of four eggs, two teaspoonfuls cinnamon, one teaspoonful cloves, one-half grated nut-meg, one-half pound of chopped almonds, ten cents chopped citron, one grated lemon and juice, four teaspoonfuls baking powder, five cups of flour, three tablespoonfuls of brandy, four whites of eggs last. It should be baked in square pans and after baked it should be more than a half an inch thick and cut into square cakes; ice them if you wish.

MRS. CARL HENNE.

Der Beruehmte Deutsche Kuchen.

Man nehme zwei Pfund Mehl, drei-viertel Pfund Butter und drei-viertel Pfund Zucker, ein-viertel Pfund suesse Mandeln, ein-achteln Pfund bittere Mandeln, drei Unzen Zitronat, zwei geschlagene Eier, ein halb Pfund Rosinen, ein halb Pfund Korinthen, ein Pint warme Milch, um einem Teich zu machen. Man nehme ein Pint Hefe, und zwei Pfund Mehl, mit der Milch und mache zuerst den Teich. Wenn er aufgegangen ist, dann thue Butter und die andere sachen dazu; lasse nochmals aufgehen biss es leicht ist, und dann backe in einen masig heisen Ofen.

ELIZABETH ZENGEL.

Schnitzen Brod.

Man nehme zwei Pfund Mehl, ein Pint Milch, ein Quart Hefe, man mache einen Teig und lasse es aufgehen; nehme ein Pfund Mandeln, ein halb Pfund Zitronat, ein Pfund Rosinen, ein halb Pfund Korinthen, ein Pfund getrocknete Birnen; halb Pfund Zwetschen; man koche die Birnen und Zwetschen ehe man sie in den Teig thut; ein-viertel Pfund Butter, ein Tasse Molasses, zwei Tasse Zucker; man mache den Teig so steif wie Brod Teig; forme in laib wie Brod. Wenn es aufgegangen ist und leicht ist, dann backe in nicht zu heissen Ofen zwei Stunde lang. Dieses halt sich lange Zeit, und wird je alter, desto besser. ELIZABETH ZENGEL.

German Coffee Cake.

Dissolve one cake of Fleischman's yeast in a pint of lukewarm milk; add flour, to make a moderately stiff sponge, let it rise until it begins to drop. The sponge is now complete, rub together one-fourth pound butter, one half-pound sugar, three eggs, one cup warm milk; to the sponge also add one half-cup raisins, and make dough soft as it can be handled; place in pans, let it raise until light, then bake.

Wapakoneta, O.

MRS. A. SMITH.

Pennsylvania Flannel Cakes.

The yolks of five eggs well beaten; one quart of milk slightly warmed; a little salt, and enough flour to make a batter; add one cup of yeast. Will take several hours to rise, and must be kept warm. Just before baking, add two tablespoonfuls of melted butter; and the whites of the eggs beaten to a froth. Bake on a griddle.

Peach Fritters.

Make a batter with eight eggs, eight tablespoonfuls of flour, and one quart of milk. Have ready in a frying-pan some hot butter. To each tablespoonful batter add one-half of a peach, and fry.

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Spanish Fritters.

Cut bakers' bread into strips thick as a lady-finger, and any shape desired. Take one pint of cream; sweeten; add ground cloves, cinnamon, nutmeg, pepper, and a pinch of salt. Stir in the whites of two or three eggs, well beaten; dip the bread in the cream, and fry in butter quickly. Serve very hot.

Fried Mush.

Into two quarts of boiling water stir cornmeal until it makes a smooth mush; boil half an hour; add salt, and stir briskly. Have hot in a skillet, one tablespoonful each of lard and butter; drop the boiling mush into the skillet in little pats; fry a light crisp brown on both sides.

Rice Croquettes.

Soak four ounces of rice in cold water for one hour, strain and put in double boiler with two cups of milk, a half teaspoon of salt. When tender add quickly two yolks of eggs, two ounces of sugar, and a half teaspoonful of vanilla. When cold mould into croquettes, dip in eggs and cracker-crumbs and fry in deep fat.

MRS. MARY K. HAHN.

Rice Griddle-Cake.

Three cups of cold boiled rice, four eggs beaten light, one and one-half pints of milk. Add enough flour into which has been mixed one teaspoonful of baking powder, and a little salt. Make a batter and bake on a griddle. Dust with sugar, and serve with jelly or any other kind of preserves.

MRS. MARY A. NIGHTINGALE.

Potato Fritters.

Take five large potatoes and peel and grate; then take six eggs well beaten, one teaspoonful of salt, two tablespoonfuls of flour and mix well; then drop the batter with a spoon into the hot lard and fry a nice brown. Serve while hot.

WALLIE M. DEIS.

Apple Fritters.

Take five large apples, peel and core them, then slice them half an inch thick, and make a batter as follows: Take three cups of flour, one and one-half cup of milk, one-half cup of sweet cream, salt, five eggs well beaten, then dip the apples in the batter, and fry slowly to a nice brown, so as to get the apples tender. Serve hot with sugar and cinnamon.

ELIZABETH BELM.

Prune Fritters.

Boil one pound of nice prunes for thirty minutes, then add one cup of sugar, two pieces of cinnamon bark, and a cup of Ives Seedling Wine, then boil another thirty minutes; take off the prunes and let them cool. Blanch almonds. When prunes are cold, take out the stones, being careful not to mash the prunes too much, then stick an almond in each prune and dip in the same batter, as in the apple fritters above. Serve with sugar and cinnamon.

ELIZABETH DEIS.

Corn Fritters.

One can of corn, two eggs, five tablespoonfuls of rolled crackers, put corn in cullender till all juice is out, then put corn in a white lined pan and wash well; add the eggs and crackers mixing it very well and season with pepper and salt to taste; have ready the skillet with very hot lard, dip out with teaspoon so they have the shape of fried oysters and fry well on both sides.

MRS. P. J. ROTTERMANN.

Lady Washington Rolls.

Pare and slice one or two potatoes, add one-half pint of warm water, boil until tender, then rub through a cullender. With the water add two tablespoonfuls of lard, one each of sugar and salt, a half teacup of yeast, and a tablespoonful of flour. Let rise; when light make in oblong rolls, place in buttered pans, let rise and bake.

ELLA M. REICHMANN.

Peach Fritters.

Peel the peaches, split each in two, and take out the stones and put just a little powdered sugar over them; dip each piece in the batter and fry in hot lard. A sauce to be served with them may be made as follows: Put an ounce of butter in a sauce-pan, and whisk it to a cream; add four ounces of sugar gradually. Beat the yolks of two eggs; to them add a dash of nutmeg, and a gill each of cold water and rum; stir this in the luke-warm batter and allow it to heat gradually. Stir constantly until of a smooth creamy consistency and serve. The batter is made as follows: Beat the yolks of three eggs; add to them a gill of milk, a salt-spoon of salt and four ounces of flour, and mix.

Golden-Ball Fritters.

Put into a stew-pan a pint of water, a piece of butter as large as an egg, and a tablespoonful of sugar. When it boils, stir into it one pint of sifted flour, stirring briskly and thoroughly. Remove from the fire, and when nearly cool, beat into it six eggs, each one beaten separately, and added one at each time, beating the batter between each. Drop the stiff dough into boiling lard, by teaspoonfuls. Eat with syrup or melted butter and sugar, flavored. Stirring the boiling lard around and around, so that it whirls when you drop in the fritters, causes them to assume a round shape like a ball.

Waffles.

One tablespoonful of butter, three tablespoonfuls of sugar, one cup of sweet milk, one pint of flour, and one tablespoonful of baking powder.

MRS. AMER KELLER.

Waffles.

One quart of flour and put into it one tablespoonful of lard, two eggs and not quite a quart of sour milk. One teaspoonful of soda, and one of salt. Beat the eggs very light.

MRS. A. MILLER.

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Waffles.

Take one quart of sweet cream, nine eggs beaten separately, a little salt, and enough flour to make a stiff batter; grease the waffle-iron well and when hot, drop in the batter and bake a nice brown on both sides; then serve with powdered sugar.

ELIZABETH B. DEIS.

Potato Rolls.

Five large potatoes, boiled and mashed while warm, add one pint of flour, salt to season, one teacup of milk, stir until light and make into rolls, let it stand two hours and then bake.

MRS. JOS. BROWN.

Sweet Potato Croquettes.

Pare and boil sweet potatoes until done, drain, then add pepper and salt, a little sugar and milk, then mash well; when mashed form them, roll in bread-crumbs and fry in lard.

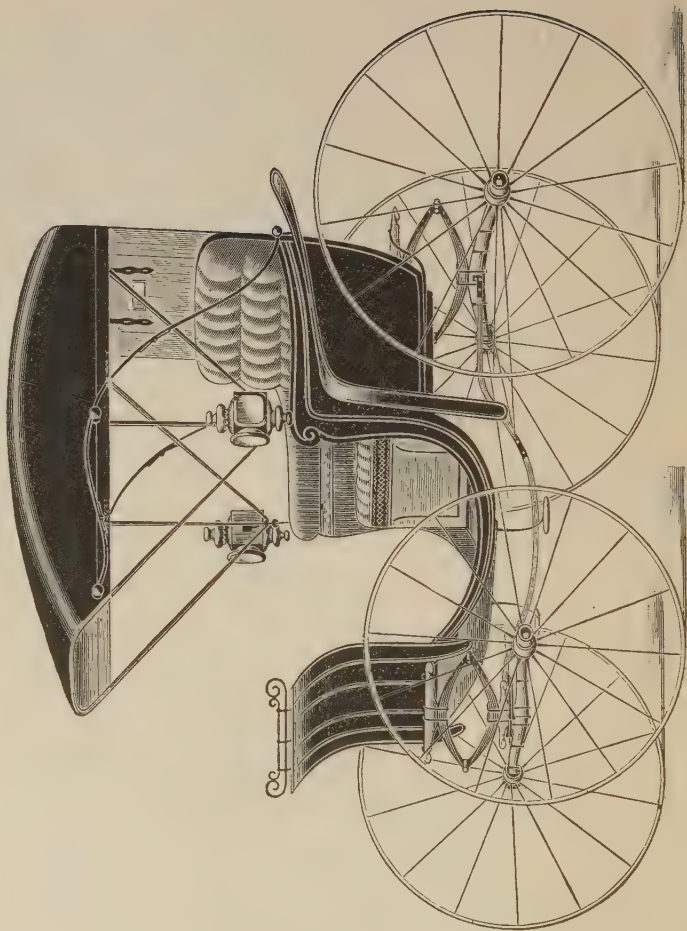
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SOUPS.

One morning in the garden bed
The onions and the carrots said
Unto the parsley group :
"Oh, when shall we three meet again,
In thunder, lightning, hail or rain?"
"Alas," replied in tones of pain,
The parsley,—*"In the soup."*

Tomato Soup.—1.

Boil four medium sized tomatoes, in one quart and one-half of water, season with salt and pepper, onion and a tablespoon of butter, let boil about one hour, take off and add about one cup of milk, then let boil up again; eat with crackers.

M. ELLA R.

Tomato Soup.—2.

One quart of tomatoes, one quart of milk, one quart of water, boil water and tomatoes together twenty minutes, then add the milk and one teaspoonful of soda, season as you do oyster soup, with butter, salt and pepper; pour through a cullender into a tureen, serve with croutons.

MISS LIZZIE WILHELM.

Croutons.

These are simply pieces of bread, fried brown and crisp to be used in soups.

Tomato Soup.—3.

One can tomatoes, one pint of water, four pepper corns, one bay leaf, four cloves, one teaspoon salt, a pinch of mace, one desert-spoonful of butter, cook and strain, then thicken with two tablespoons of butter and one and a half tablespoon of flour.

MARY K. HAHN.

Tomato Soup.—4.

One pint of tomatoes, one pint of milk, after heating both, strain tomatoes and put in a salt-spoon of salt and soda; thicken milk with two teaspoons of flour, season with salt and a tablespoon of butter and a very little of cayenne pepper.

M. SCHWIND.

Tomato Soup.—5.

Put a quart can of tomatoes on the stove to stew, adding a teaspoon of soda, boil three pints of milk in double boiler, keep enough milk back to make a batter with one tablespoon flour, add this to the boiled milk, after cooking ten minutes add a tablespoon of butter, pepper and salt, and tomatoes; (strain) serve immediately.

M. E. REICHMANN.

Turtle Soup.—1.

Take a five pound turtle, boil tender, then pick the meat off the bones, and chop fine; four good sized potatoes, cooked and mashed; in the water where they are cooked, have about three hard boiled eggs, cut up fine; one pint of brown flour, moistened with hot water and one-half pint of sherry wine, and a half pint of vinegar, one teaspoonful of pepper, one good tablespoonful of alspice, a scant teaspoon of cloves, and a scant teaspoon cinnamon, one onion chopped fine, a piece of sliced lemon, enough salt to suit the taste; this will make two gallons of soup. Use six quarts of water to cook the turtle in; put wine and vinegar in a glass and a few laurel leaves.

MRS. CATHERINE PFEFFER.

Turtle Soup.—2.

Boil a turtle very tender, with half dozen cloves and salt; remove the bones, and cut the meat in small pieces, then grate two large potatoes; slice one lemon, three tablespoonfuls of browned flour and sugar, a little parsley, salt and pepper to taste, and put with the soup.

MRS. H. H. HILGEFORT.

Turtle Soup.—3.

Boil turtle until tender, remove meat from bones, and cut in dice; to the broth add whatever vegetable you may desire and boil. Put a tablespoonful butter and a teaspoonful of lard in a skillet, and brown a good tablespoonful of flour, add cold water until smooth, season to taste; put all in broth and let boil; before serving add a glass of wine, and a little cream.

MRS. C. SCHWIND.

Calf Head Soup.

Take a calf head, and put on water enough to cover it, boil until tender then strain the broth, chop the meat fine, and put back into the broth; for one gallon of soup add the following: One half teaspoon of each, pepper and salt, one half teaspoon of alspice, and one half teaspoon of cloves, three laurel leaves, two slices of lemon, one small onion chopped fine; brown your flour and put in the soup when done to thicken.

MRS. FRANK MAUCH.

Oyster Soup.

Pour one quart of boiling water into a stew-pan; then one quart of rich milk; stir in one tea-cup of rolled cracker crumbs; season with pepper and salt to taste; when all come to a boil, add one quart of good fresh oysters, stir well, so as to keep from scorching; then add a piece of good sweet butter about the size of an egg; let it boil at once, then remove from the fire immediately; dish up and send to table.

MRS. FRED. KETTE.

Egg Balls for Soup.

Boil four eggs, put into cold water, mash yolks with a yolk of one raw egg and one teaspoonful of flour, pepper, salt and parsley; make into balls and boil two minutes.

BARB. KRAFT.



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Spring and Summer Soup.

A quarter of a pound of salt pork, or three large tablespoonfuls of butter, three large onions, a head of cabbage, three potatoes, one carrot and one turnip, three tablespoonfuls of flour, two quarts of water, six large slices of toasted bread, salt and pepper. To one parsnip cut the pork in thin slices, place these in the soup-pot, let them fry out slowly, have the vegetables, except the potatoes, cut fine; when the pork is cooked put the vegetables in the pot with it. Cover tight and let cook slowly over an hour; stir often; add boiling water; let simmer for one hour, then adding potatoes and flour. Mix with a little cold water, let simmer another hour; have the toasted bread ready; turn the soup on it and serve a pint of green peas cooked in the soup. The last half is a great addition.

MRS. J. C. KURTZ.

Green Pea Soup.

Wash a small quarter of a lamb in cold water and put into a soup pot, with six quarts of cold water; add to it two tablespoonfuls of salt and set it over a moderate fire; let it boil gently for two hours, then skim it clear, add a quart of shelled peas and a teaspoonful of pepper over it, and let it boil for half an hour, then having scraped the skins from a quart of small new potatoes, add them to the soup, cover the pot and let it boil for half an hour or longer; work a quarter of a pound of butter and a desert-spoonful of flour together and add it to the soup, ten or twelve minutes before taking it off the fire serve the meat on a dish with parsley sauce, pour this soup in a tureen.

B. KRAFT.

Rice Soup.

Put five tablespoons of rice into clear beef stock, boil until tender, beat up the yolk of one egg in the bottom of the tureen, and pour the hot soup on it slowly, stirring it as you pour it over; season with salt and parsley.

Noodle Soup.

Put a pint of sifted flour in a bowl, make a hole in the center of flour and break two eggs into it, and beat with the fork until the eggs are well broken; then mix with the flour, roll out in a very thin sheet and let dry. Roll up and shave down fine; make the soup of a nice fat chicken, when almost done drop in the noodles and boil ten minutes. Then serve hot.

MRS. E. DEIS.

Sour Cream Soup.

Scald stale bread or pretzels, with one quart of boiling water; season to taste and add one cup of sour cream, which has been warmed.

MRS. H. G. WAGNER.

Macaroni Soup.

Break macaroni into small lengths, cook until done in salt-water. Serve with stock of any kind, seasoned well.

French Soup.

Put beef on to boil in cold water and cook until tender. For four quarts of soup, take four good sized potatoes, one onion, a handful of chopped cabbage, and three good sized tomatoes, and a few stems of celery; cook all until tender, then remove meat, drain out your vegetables, and mash them fine; brown a tablespoonful of flour in one of butter, put all into the liquid and let come to a boil; add salt and pepper to taste.

Bisquit Suppe.

Sechs Loth Butter, mit drei Eigelb werden fein geruehrt; dann drei Loth Mehl, etwas Salz, alles nochmal gut geruehrt; das Weisse zu Schnee darundergehoben, in eine, mit Butter bestrichene breite Bradpfanne; es darf nur ein halb Zoll dick werden und schoen Gelb gebacken. Wen es Kalt ist, wird es in kleine vier-eckigen stueckchen geschnitten, in die Suppenschuessel gethan mit Fleisch-bruehe uebergossen.

MISS F. GERAY.



MEATS.

Obey your husband at whatever cost,
And he will ne'er suspect you rule the roast.

Cecils or Croquettes.

Two cups of cold chopped meat, yolks of two eggs, two tablespoons bread crumbs, one of lemon rind and juice grated, one of butter and cream, an onion, one teaspoon salt and a dash of cayenne pepper, serve with tomato sauce.

MATHILDA SCHWIND.

Cannelon of Beef.

Mix well together the following:—One pound chopped beef, two ounces of butter, one-half teaspoonful of salt, one-fourth teaspoonful of white pepper, one yolk of an egg, ten drops of onion juice, one teaspoonful of chopped parsley, and a grated rind of a half lemon. Form into rolls and bake in a pie crust. Serve with brown gravy.

MARY K. HAHN.

Beef Croquettes.

Use cold roast beef, chop it fine, season with pepper and salt, add one-third the quantity of bread crumbs, and moisten with a little milk, have your hands floured, rub the meat into balls, dip it into beaten eggs, then into finely rolled crackers, and fry in butter. Garnish with parsley.

ROSA HEMSTEGGER.

Beef-flank Steak Roast.

Take one flank steak then make dressing of bread, butter, salt, pepper and sage. Spread the dressing on the steak and roll it up, tie with a string, roast in the oven until tender.

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Sour Pot Roast.

Take about four pounds of beef without bones, one-half pound bacon, cut the bacon in strips and make about one dozen holes in the beef, and place the strips in them; tie a cord tightly around it put in vinegar for twenty-four hours with one onion; four whole black peppers, four cloves, four alspice and two laurel leaves, and when ready for use, put in an iron kettle lard and butter the size of an egg; let it brown, then put in the beef and a little salt, brown on both sides, add a little of the vinegar, and cover the kettle tightly so no steam escapes. Thicken the gravy with flour.

MRS. WILLIAM WOOSTE.

Pickled Tongue of Beef.

Take a nice beef tongue, wash and scrape it clean, boil it in salted water until it is tender; then let it cool, when cool take off the skin, and slice a half inch thick. Then have ready a half-gallon stone jar, and at the bottom put a layer of sliced onions and lemons, two laurel leaves, and six peppercorns, then a layer of beef-tongue, keep on with tongue and spices, until you have them all in the jar. Then pour vinegar over it, until all is well covered; tie shut with a napkin, keep in a cool place and in twelve hours it is ready for use.

ELIZABETH B. DEIS.

Hasenpfeffer.

Cut up the rabbit and place in a crock; cover well with vinegar, add several onions sliced, a teaspoon of whole cloves, a teaspoon of whole black peppers, salt and let stand over night. In the morning put it on to boil, adding enough water to keep from cooking dry. When almost done, take a heaping tablespoon of lard place in a skillet and two large tablespoons of flour and brown a dark brown, stirring well all the time; stir into the rabbit and boil about ten minutes. Several slices of lemon may be added if preferred. This recipe may be used for any kind of meat.

MRS. MINNIE C. JOSSE.

Pot Roast.

Put into a kettle, butter and lard each the size of an egg; let it get hot, put in the roast, and brown well on each side, cover with water to keep from burning, put in a small onion, a few cloves, a tablespoonful of vinegar, pepper and salt; cook until tender, thicken the broth with flour and water, cook a few minutes and serve.

MRS. JOS. HENNE.

Roast Beef.

Take a roast of good size, insert the sharp point of a knife in three or four places, and in each incision place the heart of an onion. Rub well with salt and pepper. Make a thick paste of flour and water seasoned, and cover the outside of the roast with it. Roast in the oven until done, basting frequently, and having the oven very hot for the first half-hour, that the outside may be seared and the juice retained in the meat.

WALLIE M. MAUCH.

Pork Pie.

Pare and slice thin six potatoes; chop one medium sized onion; take a pudding dish, put in a layer of potatoes, sprinkle over it a little of the onion; put in a few slices of cold roast pork, cut fine, sprinkle over it pepper and salt and a few bits of butter. Alternate potatoes, onions, etc., until the dish is nearly full, cover the contents with milk and bake in hot oven one hour. Pieces of any kind of cold meat can be used instead of the pork. This recipe makes a very nice hot dish for supper.

Wapakoneta, O.

MARY SCHAUB.

Meat Souffle.

One heaping tablespoonful of butter, two of flour, mix together a half a teaspoon of salt and pepper, a little parsley chopped fine, a little grated lemon rind, yolks of two eggs or whole egg. Pour over the above one pint of hot milk, return to the fire and let all come to a boil, then pour over one teacup of fine chopped boiled meat. Bake twenty minutes.

MATHILDA SCHWIND.

Irish Stew.

To cook meat, potatoes and cabbage together, either lamb or beef for five persons, .20 worth of lamb (shoulder or chops) cook slowly two hours, pound first, wash and put into boiling water just enough to avoid burning. One head of cabbage cut into four pieces, place in a pot of boiling salt water fifteen minutes, strain, pour fresh boiling water over it. A half an hour before dinner put cabbage in the meat, and also four or five sliced potatoes. Put asbestos under pot, boil together and skim off fat, season to taste.

MATHILDA SCHWIND.

Fried Liver.

Cut the liver in pieces an inch thick; steam fifteen minutes; half frying some slices of pickled pork; when done take out the pork and fry the liver in the hot grease a nice brown; add a little flour and water to the gravy, cooking a few minutes; pour over the meat and serve; pepper and salt to taste.

Mock Terrapin.

Half a calf's liver, seasoned and fried brown; hash it, not very fine and dredge it thickly with flour. Take one teaspoonful of mixed mustard; a pinch of cayennè pepper; two hard boiled eggs, chopped fine; a piece of butter the size of an egg, one teacupful of water; and boil together a minute or two.

Calf Liver Stewed.

Boil till partly done; take out of the sauce pan, chop in small pieces, put back in the sauce pan, skim well, stew until tender, season with butter, pepper and salt; thicken with a little flour and serve over slices of toasted bread.

Ham Balls.

Beat together two eggs, and half a cupful of bread crumbs; chop fine some bits of boiled ham, mix with them; make into balls, and fry a nice brown.

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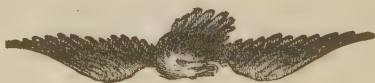
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Beef Patties.

Chop fine some cold beef; beat two eggs and mix with the meat and add a little milk, melted butter and salt and pepper. Make into rolls and fry.

Jellied Veal.

Boil the veal tender, pick up fine, put in a mould, add the water it was boiled in, and set in a cold place; season with salt and pepper to taste; a layer of hard boiled eggs improves it.

Breaded Sausage.

Wipe the sausages dry; dip them in beaten eggs and bread crumbs. Put them in the frying basket and plunge into boiling fat, cook ten minutes. Serve with a garnish of toasted bread and parsley.

Fried Frogs.

One dozen frog legs; take out the bones, chop the meat up fine; one dozen soft shell walnuts, mash the kernels; two eggs beaten; mix eggs, walnuts and frog legs together, season with butter, pepper, salt; then add enough pulverized soda crackers to make a paste. To be fried in hot fat.

Force Meat Balls.

Mix with one pound of chopped veal or other meat; one egg, a little butter or raw pork chopped fine; one cup or less of bread crumbs; the whole well moistened with warm water, or what is better the water from stewed meat; season with salt and red pepper, do up in small balls and fry them brown.

Scalloped Meat.

Put a layer of meat, picked into small pieces, in the bottom of a baking pan, then a layer of tomato sauce, a second layer of meat, then more sauce, cover with buttered crumbs and bake till crumbs are brown.

Beef Heart Baked or Roasted.

Cut a beef heart in two, take out the string from the inside; wash it with warm water, rub the inside with pepper and salt, and fill it with a stuffing made of bread and butter moistened with water, and seasoned with pepper and salt, and, if light, a sprig of thyme made fine; put in together and tie a string around it, rub the outside with pepper and salt; stick bits of butter on, then dredge flour over, and set it on a trivet, of muffin rings, in a dripping pan; put a pint of water in to baste with, then roast it before a hot fire or in a hot oven; turn it around and baste frequently. One hour will roast or bake it; when done, take it up, cut a lemon in thin slices, and put it in a pan with a bit of butter, dredged in a teaspoonful of flour, let it brown; add a small teacup of boiling water, stir it smooth, serve in a gravy tureen.

Broiled Tripe.

Prepare tripe as for frying; lay it on a gridiron over a clear fire of coals, let it broil gently, when one side is a fine brown turn the other side; it must be nearly done through before turning; take it up on a hot dish, butter it, and if light, add a little catsup or vinegar to the gravy.

Veal cutlet dip in egg and breadcrumb,
Fry till you see a brownish red come.

Veal Loaf.

Three and a half pounds of veal, or two and a half of veal and one pound of pork chopped fine, one tablespoon of salt, one scant teaspoon of pepper, eight tablespoons of rolled crackers, three tablespoonfuls of cream or milk, a piece of butter the size of an egg, two eggs well beaten, one whole nutmeg grated; mix well and make in a loaf; spread a little of the cracker crumbs over the top, also small lumps of butter, add a little water, bake about one and one quarter hours.

ANNA WAGNER.

Veal Omelet.

Two pounds of chopped veal, five cents worth of pickled pork, five crackers rolled fine, two eggs, salt, pepper and sage. Bake slowly for two hours. MRS. R. J. DHEIN.

Veal Omelet.

Three pounds of veal chopped fine, six crackers rolled fine, two eggs, one-half cup cream or butter, pepper and salt to season well, some sage and parsley, rub fine, and bake for one hour. LOUISE BURKHARDT.

Veal Fricaudelle.

One pound of veal chopped fine, four ounces soaked bread, a little pepper and salt and onion juice. Work all together and make in little balls. Melt two tablespoonfuls of butter and brown balls on both sides while browning, put in oven, serve with bechamel sauce; brown two slices of onions, four slices of carrots cut in dice, in two tablespoonfuls of butter for five minutes, add one tablespoonful of flour, a little pepper and salt, one cup of water or stock is better, take off the fire stir in two yolks of eggs. Garnish with duchess potatoes which are mashed with the yolk of one egg.

MARY K. HAHN.

Veal Loaf.

Four pounds of chopped veal, six eggs, twelve crackers, two tablespoonfuls of salt and pepper, and a little melted butter; make in a loaf. Bake two hours.

Wapakoneta, O.

MRS. JOS. BROWN.

Veal Loaf.

Have the butcher to chop three pounds of veal, one pound pork, very fine, add to it two eggs, six small crackers rolled fine, two tablespoonfuls of milk, one tablespoonful of salt, one teaspoon pepper, butter the size of an egg, mix it well, make it in a loaf, put bits of butter over it and bake two hours, basting often with the gravy; when cold slice.

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Veal Cutlets.

Take two or three pounds of veal cutlets, egg and bread crumbs, two tablespoonfuls of minced savory herbs, salt and pepper to taste, a little grated nutmeg; cut the cutlets about three quarters of an inch, flatten them and brush them over with the yolk of an egg; dip them into bread crumbs and minced herbs, season with pepper and salt and grated nutmeg, and fold each cutlet in a piece of buttered paper, broil them and send them to the table with melted butter or a good gravy.

MRS. ED. ZAHN.

Veal Loaf.

One and one-half pounds chopped meat, equal parts of beef, veal and pork, six zweibacks grated, three eggs beaten, one cup melted butter. Salt to taste and add a little pepper and a bit of nutmeg; wet hand and mix thoroughly, form into a loaf and place in pan with a little hot water in it. Sprinkle with zweiback crumbs, and put little pieces of butter on top. Baste occasionally. Roast thirty minutes.

M. S.

Veal Loaf.

One pound of veal chopped fine, four rolled crackers, one egg, one cup of milk, a piece of butter the size of an egg, one teaspoonful of powdered sage, mix salt and pepper to taste, then mix all together, form into one or two loaves, baste with butter and water while baking; bake one hour and a half. Fresh beef may be used the same way.

MRS. CAROLINE G. COOK.

Broiled Lamb Chops.

Brush each chop on both sides with melted butter, broil a nice brown on both sides, melt butter with salt and pepper, put the chop on a hot platter, pour the butter and salt and pepper over it, serve with cream peas poured over the chops.

Pt. Pleasant, W. Va.

J. A. H.

Veal Loaf.

Take two pounds veal, one-half pound fresh pork (have it chopped fine), about two dozen crackers, roll them fine, moisten with a half cup of milk, and three eggs well beaten. Mix all thoroughly together, season with salt, pepper, alspice, grated lemon peel and nutmeg (a little of each), and a small onion if desired. Form into a flat loaf and place in a baking pan. Pour over it a little water and bits of butter. Bake one and one-fourth hour in a moderately hot oven, basting frequently. When done drain off the gravy and set the loaf to cool. Then it will be ready for slicing. It is best to make it the day before it is to be used.

MRS. MARGARET WALTER.

Lamb Cutlets, a la Dauphine

Are a nice meat dish for summer. This is the recipe recommended by a famous chef: Two pounds of lamb cutlets, one quarter pound of butter; the yolks of three eggs, breadcrumbs. Cut the cutlets from the best end of the neck, shape them neatly, trim off the fat and skin and leave one-half inch bone bare; heat the butter in a stew pan, let it get quite hot, then fry the cutlets in it but do not let the butter get brown; drain them and let the butter cool, mix the beaten yolks of eggs with it, pass the cutlets through it till they are thickly covered; strew breadcrumbs over and fry once more; dish in a circle with puree of peas in the center. MISS JOSEPHINE HESS.

Mock Venison Roast.

A leg of lamb put in vinegar for three days with spice and sliced onions. Roast, and an hour before serving make a brown flour gravy of two tablespoonfuls of butter and two teaspoonfuls of flour in a spider, when brown, pour in cold water and let boil. Add a little of the vinegar, in which it stood and fresh onions. Serve with noodles.

MRS. E. A. HOCHWALT.

Roast Pig.

This little beastie, which should be from three to four weeks old, and well filled out, must first be cleaned and dressed by the butcher. Then wash thoroughly in cold water with a soft cloth, taking care that the eyesockets, throat, and all parts are clean. Rinse well and wipe dry. Rub over the inside some salt, pepper and a suspicion of sifted sage. Make a stuffing of two generous pints of grated stale bread crumbs, well moistened with warm milk, adding three tablespoonfuls of melted butter, a bunch of parsley chopped fine, a dash of mace, one large apple finely chopped, a small onion chopped, salt and pepper to taste, mix these well together, and fill the body of the pig with the mixture, pressing it full and firm. Fasten the stuffing in with a few stitches, drawing the string close together with coarse thread. Roll the four legs in oiled paper, bend the fore feet under the body, and press the hind feet out backwards, and skewer all in place. Place the pig in a dripping pan, rub the skin with butter, sprinkle with salt and dredge with flour, placing a piece of hard wood between the teeth to keep the mouth open, then place the pan in a brick oven. Until there are drippings in the pan, brush the pig with olive oil or melted butter. As soon as the pig commences to brown, roll each ear in a piece of oiled paper, and remove these coverings and those about the legs fifteen minutes before it is time to take the pig from the oven. Baste frequently, with the drippings, use a soft mop made of cheese cloth tied to a skewer, if a camel's hair basting brush is not near at hand. When the pig is roasted, take a large platter in which is arranged a bed of water cresses, and lay the little animal on the greens, remove the skewers and take the wood from the mouth, and in its place put a little apple. Place a necklace of parsley about the pig's neck and it will grace the festal board. Serve with apple sauce.



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TURKEYS.

How bless'd, how envied were our life,
Could we but 'scape the poulterer's knife;
But man, curs'd man on turkey preys
And Christmas shortens all our days:
Sometimes with oysters we combine,
Sometimes assist the savory chine
From the low peasant to the lord
The Turkey smokes on every board.

—*Gay Fables.*

Roast Turkey.

For a nice turkey, make a dressing of three quarts of bread crumbs and one pint of oysters. Moisten the bread crumbs with hot water, add lump of butter the size of an egg, salt and pepper to taste and add the oysters. Salt the fowl outside and inside, then fill with the dressing and sew up. Cover with one or two layers of cheesecloth, place in oven, and baste frequently until done and serve with cranberry sauce.

MISS JOSEPHINE A. HESS.

Turkey Dressed with Oysters.

For a ten pound turkey take two pints of bread crumbs, half a teacupful of butter cut in bits (not melted), one teaspoonful of sweet basil, pepper and salt, and mix thoroughly. Rub the turkey well inside and out, with salt and pepper; then fill first with a spoonful of crumbs, then a few well drained oysters, use half a can for the turkey. Strain the oyster liquor, and use to baste the turkey. Cook the giblets in the pan, and chop fine in the gravy. A fowl of this size will require three hours' cooking in a moderate oven.

MRS. JOS. LOGES.

Boudius.

Boudius are made by chopping small bits of cold cooked poultry very fine and adding to each pint a teaspoon of salt, a dash of cayenne and a tablespoon of chopped parsley. Put in a sauce pan one tablespoon of butter one gill of stock or gravy and two tablespoons of stale bread crumbs; stir until boiling; add the meat; take from the fire and add two well beaten eggs. Fill in small greased moulds, stand in hot water and cook in the oven fifteen minutes. Serve hot with cream sauce made from rich milk, thickened to the consistency of cream.

M. SCHWIND.

GOOSE ROAST.

"A goose" my grandma one day said,
 "Entering a barn, pops down its head;"
 I begged her then, the cause to show;
 She told me she must waive the task
 For nothing but a goose would ask
 What nothing but a goose would know.

Roast Goose.

The goose should not be more than eight months old, and the fatter the more tender and juicy the meat. Stuff with the following mixture: Three pints of bread crumbs, six ounces of butter, or part butter and part salt pork, one teaspoonful each of sage, black pepper and salt, one chopped onion. Do not stuff very full, and stitch openings firmly together to keep flavor and fat out. Place in baking pan with a little water and baste frequently with salt and water (some add vinegar); turn often so that the sides and back may be nicely browned. Bake two hours or more; when done take from the pan, pour off the fat, and to the brown gravy left, add the chopped giblets which have been previously stewed until tender, together with the water they were boiled in; thicken with a little flour and butter rubbed together, bring to a boil and serve.

MRS. WALLIE M. MAUCH.

Roast Goose.

The secret of having a good roast goose is to baste it often, and to cook it long enough. If they are old, they should be parboiled. A goose should always have a sage and onion stuffing. Boil four large onions until tender, drain and mince them finely with flour, sage leaves, four tablespoonfuls of bread crumbs, a teaspoonful of salt, a teaspoonful of moist sugar, one-half teaspoonful of pepper, a dash of mustard, a large apple pared and chopped fine, and a suspicion of nutmeg. Baste well and serve with applesauce.

Chestnut Dressing.

To make chestnut stuffing for a roast turkey, secure one quart of large French chestnuts, shell them, and boil them in clear water until the skins are loosened. Remove the brown skins and boil the meats again until they are tender, and while still hot run them through a very coarse sieve. Mix with this pulp very fine bread crumbs and two tablespoons of melted butter, and season with salt and pepper to taste. Make the mixture moist with a little sweet cream, and fill the turkey but do not pack the filling closely. HILDA WEIMERT.

Dressing for Turkey.

Scrape and chop the heart and liver and gizzard of a turkey very fine; put one and one-half tablespoonfuls of butter in a skillet and when hot, put in one tablespoonful of chopped onions and one tablespoonful of fine cut parsley, stir well and when onion is tender put in two cups of bread crumbs and the chopped heart, liver and gizzard, then cover and let set on the top of the stove for twenty minutes, stirring every now and then, then put in a bowl to cool, when cold add five eggs, salt, pepper and a whole nutmeg grated fine. Then fill the turkey and put in the oven.

ELIZABETH B. DEIS.

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German Potato Dressing for a Goose Roast.

One pint of bread crumbs, one pint of nicely mashed potatoes. Put two tablespoonfuls of butter in a skillet and when hot, put in a small onion chopped fine; when a light brown, put in the potatoes and mix well, then put in the bread crumbs, cover and let stand on top of stove for ten minutes, then put in a bowl to cool; when cold put in salt and pepper, one teaspoonful of sweet marjoram, two eggs all mixed well, then stuff the goose and sew up.

MISS JOSEPHINE HESS.

Roast Duck.

Dress carefully, rub the duck well inside and out with salt and pepper, then fill with one quart of breadcrumbs moistened with lump of butter the size of an egg melted in three table-spoons of hot water seasoned with salt and pepper, and with the chopped giblets added. Put in a baking pan, pour a cup of boiling water over it and roast from one to two hours in a quick oven. Baste often, dredging toward the last with flour.

FRANCISKA KOHLER.

CHICKEN.

To roast spring chickens is to spoil 'em—
Just split 'em down the back and broil 'em.

Stewed Chicken with Oysters.

Season and stew a chicken in a quart of water, until very tender, but not to fall from the bones; take it out on a hot dish and keep it warm; then put into the liquor in which it was stewed a lump of butter the size of an egg; mix a little flour and water smooth, and make thick gravy; season with pepper and salt, and let it come to a boil. Have ready a quart of oysters, picked over, and put them in without any of the liquor; stir them around, and as soon as they are cooked pour over the chicken.

ANNA PFEFFER.

Chicken Pie.

A one year old chicken cooked until it separates from bones. For the dough use one quart of flour, two teaspoons of baking powder, a little salt, two tablespoons of butter and milk to moisten. Roll out a quarter inch thick, fill the bottom of a bake dish with chicken, cut a square in the lid in the center, cover and put the square back and let bake about twenty minutes; lift the center or square out, put in one quart of oysters which have been stewed with butter the size of an egg, a little salt and pepper and cream thickening. Cover and put back in oven five minutes longer. Serve with plenty of good chicken gravy. This can also be baked in cups.

MRS. E. A. HOCHWALT.

Pigeon Pie.

Make a nice puff paste, lay a border of it around a large dish, and cover the bottom with a veal cutlet, season with salt, cayenne pepper and mace. Prepare as many pigeons as can be put in one layer in the dish; put in each pigeon a small lump of butter and season with pepper and salt, lay them in a dish breast downwards, cut in slices a half a dozen of hard boiled eggs, and lay in with the birds, put in more butter, some veal broth and cover the whole with crust, bake slowly for an hour and a half.

MRS. ANTON WAHLRAB.

Chicken Pot Pie.

Cut and joint a large chicken, cover it with cold water and let it boil gently until tender, season with salt and pepper and thicken the gravy with two tablespoonfuls of flour, mixed smooth with a piece of butter the size of an egg. Have ready nice light bread dough; cut with the top of a wine glass, about one half an inch thick, let them stand half an hour to raise, and then drop these into the boiling gravy. Put the cover on the top closely, wrap a cloth around it to prevent the steam from escaping, and by no means allow the pot to cease boiling. Boil three-quarters of an hour.

WALLIE MAUCH.

Quail on Toast.

Split quails open down the back, and let stand in water a few minutes, drain and place in a roasting pan, sprinkle with salt and pepper and flour and plenty of butter, pour over all a little hot water and cook in moderate oven until nicely browned and tender, put on buttered toast and pour drippings over quails and toast.

THERESIA DEIS.

Stewed Chicken with Biscuit.

Take chicken and make a fricassee; just before you are ready to dish it up, have ready two baking tins of rich soda, or baking powder biscuits; take them from the hot oven, split them apart by breaking them with your hands, put them on a large meat platter, covering it, then pour the hot chicken stew over all. Send to the table hot. This is a much better way than boiling this kind of biscuit in the stew, as you are always sure of its being light.

W. R. C.

Spare Rib Pot Pie.

Boil the spare ribs tender, take all the grease off, have ready potatoes, cut about one-half an inch thick, boil the potatoes with the spare ribs, have well seasoned with salt and pepper, and have ready a nice noodle dough, cut in one inch squares, put in with spare ribs and potatoes, and boil fifteen minutes, then serve.

E. D.

Chicken Omelet.

Mince rather fine one cup full of boiled chicken; warm in a tea cup full of cream or rich milk, a tablespoonful of butter, salt and pepper, thicken with a large tablespoonful flour. Make a plain omelet, then add this mixture just before turning it over. This is much better than a dry minced chicken; tongue is equally good.

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FISH.

"Master, I marvel how the fishes live in the sea!"
"Why, as men do on land; the great ones eat up the little ones."

Baked Fish.

Take a five pound white fish, make a filling of stale bread, one egg, a little melted butter, chopped onions, salt and pepper. Stitch carefully, so thread can be removed without breaking the fish. Bake thirty minutes, baste occasionally; put salt, pepper and butter on fish before baking; put in platter as if fish were swimming, and cover bottom with mayonnaise sauce; place a bunch of lettuce in its mouth and serve.

MISS MATHILDA SCHWIND.

Baked White Fish.

Fill the fish with the stuffing of fine bread crumbs and a little butter; sew up the fish, sprinkling with pepper and salt, dredge with flour and a lump of butter; bake one hour; baste occasionally and serve with parsley sauce or egg sauce. Sauce—Put half a pint of milk in a stew pan, and set over a moderate fire, put into a pint bowl, a heaping tablespoon of flour, quarter of pound of good butter, and a salt-spoonful of salt, work this well together with back of spoon; then pour into it, stirring all the time, half pint boiling water, when it is smooth stir it into the boiling milk.

MRS. LOUISA FREUNDHOFF.

Cream Salmon (Baked in Shells).

One can of salmon, one-half pint bread crumbs, one pint milk, with two tablespoonfuls of melted butter, a little salt and pepper. Mix well and bake in shells fifteen minutes.

MRS. CHAS. DURST.

Scalloped Fish.

Boil white fish until done, bone and break up in bits, season with parsley and pickles chopped fine, salt and pepper. Sauce—One quart of milk, two tablespoonfuls of butter, and two tablespoonfuls of flour, salt and white pepper, a dash of cayenne pepper, fill dish and put cracker crumbs and bits of butter on top; then bake.

MISS SOPHIA WIMMERS.

Hot Salmon.

Empty a can of salmon and put into a bowl, set in hot water, when hot all through, put on warm platter, and pour over it browned butter and pepper. Brown the butter in a frying pan.

CALLIE WEINGARTNER.

Baked Fish.

After cleaning, salt the fish for about one hour, then wash it, make a dressing of bread crumbs, salt and pepper, some savory, and a piece of butter the size of a walnut; then put in a pan and sprinkle with flour; put on a little butter, pepper and salt and about one-half pint of water. Bake an hour and a half.

HILDA.

Fried Fish.

Wash and clean fish thoroughly, then put in salt water one hour, dry, and rub good with pepper, roll in cornmeal and fry in boiling lard and butter, until a delicate brown.

E. D.

Fish Turbot.

Take a white fish, steam till tender, take out bones, and season with pepper and salt. Make a dressing of one pint of milk, one tablespoonful of flour, two eggs, and a tablespoon of butter, cook to a cream, then season with very little onion or parsley, set to cool. Put in a baking dish a layer of fish then a layer of sauce; alternate till all is used. Cover the top with fine bread crumbs. Cut thin slices of bread into triangular pieces, and put around the edge of dish. Bake slowly half an hour.

MRS. CAROLINE MEYER.

Boiled Salt Mackerel.

Wash large mackerel in several waters, and soak in cold water over night, in the morning wash several times, put on to boil in cold water, to which one tablespoon of vinegar has been added; let boil twenty or thirty minutes, take out carefully, place on hot platter, pour over it melted butter and serve with sliced lemon.

AUNT DINA.

Croquettes of Fish.

Take dressed fish of any kind; separate from the bone, mince it with a little seasoning and egg beaten with a teaspoon of flour and one of milk; roll into balls, brush the outside with egg and dredge well with bread and cracker crumbs. and fry them of a nice color. The bones, head, tail, an onion, an anchovy and a pint of water will make the gravy,

MRS. FRED. KETTE.

Escaloped Fish.

Boil your white fish until done; bone and break in bits, season with parsley and pickles chopped fine, salt and pepper. Sauce—One pint milk, two tablespoons of butter, two tablespoons flour, white pepper and salt, a few grains of cayenne pepper, fill shells, put cracker crumbs and bits of butter on top. Bake.

MAMIE BUTZ.

Boiled Sour Fish.

Cut fish in pieces, put in kettle with vinegar and water, onions, salt and white pepper, boil with a quick fire one-half hour. Sauce—Brown flour, and pour the water and vinegar the fish was boiled in, over the same.

ROSA BUTZ.

Baked Fish.

After cleaning, salt the fish for about an hour, then wash it. Make a dressing of bread crumbs, salt and pepper, summer savory, and a piece of butter the size of a walnut; then put in a pan and sprinkle with flour; put on a little butter, pepper, salt, and about half pint of water. Bake an hour and a half.

MRS. JOSEPH MOHR.

☉—TELEPHONE 166.—☉

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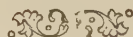
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OYSTERS.

Oyster Roll.

Cut a round piece, say six inches across, from the top of a well baked round loaf of bread, remove the inside from the loaf leaving crust half an inch thick, make a rich oyster stew and put in the loaf first a layer of oyster and then of bread crumbs rubbed fine, then of oysters and so on until full; place over top, glaze the loaf with the beaten yolk of an egg and place in the oven a few minutes, serve very hot.

MARY SCHAUB.

Deviled Oysters.

Wipe the oysters dry and lay in a flat dish, cover with mixture of melted butter, cayenne pepper (or pepper sauce), and lemon juice. Let them lie in this for ten minutes, turning them frequently, take out roll in cracker crumbs, then in beaten egg, then in crumbs, and fry in hot lard and butter.

MRS. CARRIE STEIN.

Oyster Omelet.

Add to a half a cup cream, six eggs, beaten very light, season with pepper and salt, and pour into a frying pan with a tablespoon of butter; drop in a dozen large oysters, cut in halves, or chopped fine with parsley, and fry until a light brown. Double it over and serve immediately.

MRS. A. WAHLRAB.

Little Pigs in Blankets.

Take as many large oysters as are wished, wash and dry them thoroughly with a clean tea-towel, have some fat bacon cut in very thin slices, cover each oyster with them, and pin on with wooden tooth-picks. Broil or roast them until the bacon is crisp and brown; do not remove tooth-picks; serve.

ELIZABETH DEIS.

Fried Oysters.

Drain the oysters, pick out the shells, dry on a cloth, roll into yolks of eggs, then into rolled crackers, salt and pepper, fry in plenty of lard; flour may be used instead of crackers.

T. DEIS.

Creamed Oysters.

Drain the oysters and season. Make a sauce as follows: Rub two tablespoonfuls of flour into two tablespoonfuls of butter; put in a chafing dish, and stir until smooth; add one pint of cream and stir until it thickens; add oysters and cook until heated through. Just before serving add two hard boiled eggs chopped fine. Serve in patty shells or on toast. T. H.

Oyster Fritters.

Three dozen oysters chopped fine, beat two eggs light, add a cup of milk, salt, two cups of sifted flour, teaspoon of baking powder. Beat until quite smooth, then add oysters, drop into hot lard with a spoon, first dip into the hot lard.

Scalloped Oysters.

Roll fine one quart of oyster crackers, pour off the liquor from one quart of oysters, and add to it twice as much milk; grease the bacon dish, pour in a layer of the crackers crumbs and moisten with milk, spread over them a layer of oysters, salt, pepper and butter. Alternate the layer of crackers and oysters, with respective seasonings, until dish is full, having the top layer of crumbs and butter, fill up the dish with milk, and bake three-quarters of an hour, taking lid off the dish the last fifteen minutes.

THERESIA B.

Wapakoneta, O.

EGGS.

Golden Rod.

Boil six eggs hard, separate and chop fine. Line a dish with toast, heat a half pint of milk, put in the chopped whites, salt and pepper to taste, cover the toast and sprinkle yolks on the top.

MRS. C. SCHWIND.

Egg Omelet.

Six eggs beaten separately, one tablespoon of flour, one cup of milk, pepper and salt to taste; fry and turn over half; this will make three omelets.

M. S.

Cream Dressing Over Eggs.

One pint of milk, two tablespoonfuls of flour; one tablespoon butter, season with salt and pepper, boil and pour over hard boiled eggs sliced in eighths.

M. S.

Deviled Eggs.

Boil eggs for twenty minutes, let cool, cut lengthwise, take out the yolks, and add salt and pepper, vinegar and sugar to taste, and about one-third finely chopped celery, and a little stiff whipped cream; then fill the whites with this.

Egg Salad.

One dozen hard boiled eggs, half pint of cream, butter the size of an egg, a little parsley chopped fine, one tablespoon of flour, take cream, butter, parsley and flour, mix and cook until thick, slice the eggs, and after each layer of eggs, add one layer of bread crumbs, over which pour the cream, to cover when dish is filled. Bake brown.

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VEGETABLES.

Potatoes on Half Shell.

Select potatoes near one size and bake; when done take from the oven, cut off the top with a spoon, remove inside of potato, put in a hot bowl, mash with a fork, season with a little cream, butter, pepper, salt, and a little parsley; fill the potato hulls heaping full and score the top with a knife, set on end in a pan and put in the oven to brown; set on end in a dish when ready to serve. Another way to fix them, is to cut them lengthwise, half open take out the center and season as above; put back in the potato leaving them as a shell half open; whip white of egg with a little sugar, and cover over open parts of potato; brown in the oven. They can also be cut lengthwise from end to end, and browned in oven without the egg, and make potato on half shell.

Stuffed Cabbage.

Cut out the root and heart from a medium sized cabbage head, and pick off several of the outer leaves, parboil the rest. After removing from the fire, open the leaves carefully so as not to break them. Then season with a pinch of salt, half a pinch of pepper, and fill the insides of the leaves, with a good sausage force meat. Close them up and tie the cabbage so that none of the stuffing escapes. Then lay it in a *sautoire*, containing one cup of carrots, one cup of onions, a piece of lard skin and a half pint white broth. Cover with a little fat from the soup stock, lay a buttered paper on top, and cook for one hour in the oven, basting it occasionally with its own juice. Untie and serve hot.

West Virginia.

MISS JOSEPHINE HESS.

Green Corn Pudding.

Four ears of green corn cut down fine, two eggs, one pint milk, butter the size of an egg, three tablespoonfuls flour, salt and pepper, beat well together, and bake one hour. To be served as a vegetable.

Spinach.

Wash the spinach and boil in clear water till it is soft. Lift out and lay in cold water. When cold, drain and chop fine and place in a granite kettle. Have two slices of bread soaked in water. Put in a skillet one tablespoonful of butter, cut a little onion very fine into the butter and when tender, add one teaspoonful of flour, stir well, then put in the bread all the water pressed out, let stand on top of stove for ten minutes, then pour over the spinach; add a little salt and pepper and one cup of good stock, serve in a long dish and garnish with hard boiled eggs cut in halves.

Peas Stewed in Cream.

For green peas stewed in cream, boil one quart of fresh peas in boiling salt water until tender, then drain. Put over the fire in a sauce-pan, two tablespoonfuls of butter and when melted stir in a large tablespoon of flour. Add one cup of cream or rich milk and let it cook for five minutes before turning in the peas. Season with salt and pepper, and half a teaspoon of sugar. Serve as soon as the peas are heated.

MATHILDA SCHWIND.

Red Cabbage.

Cut up some red cabbage as if for sauer-kraut, pour over it some vinegar and some rich soup stock, season it with salt and pepper, and boil it slowly for about one hour. Half an hour before dishing stir in with the cabbage an onion cut fine, and fried in butter with flour to a yellow color, and just before serving pour over it some red wine. The addition of some sugar to the red cabbage is relished by many.

MRS. ELIZABETH WEHNER.

Sweet Potatoes.

Peel and boil until tender in just enough water to cook them, that the sweetness may not be taken away. Put into a skillet butter the size of an egg; when hot put in the potatoes, layer at a time, and allow them to become a rich brown. Sprinkle with sugar just before serving.

ANNA WESTENDORF.

Stewed Celery.

Clean the celery thoroughly, take off the coarse green leaves, cut in small pieces and boil in salted water. When tender add one cup of sweet cream, a teaspoon of flour, a small piece of butter the size of a hickorynut. Season with pepper and salt to suit the taste. MARY A. NIGHTINGALE.

Cabbage.

A little water over cabbage, one teaspoon each of sugar, lard and butter, a whole onion laid on top about one-half hour. Take onion out and add one tablespoon of salt, and one teaspoon of flour mixed with one tablespoonful of vinegar, boil one hour.

MISS MATHILDA SCHWIND.

Creamed Cabbage.

Cut a head of cabbage with a slaw cutter put on the stove with plenty of water and when tender lift out and drain. Put a tablespoonful of butter and one of flour in a sauce pan, stir together until cooked, add half pint of milk, stir until boiling, salt and pepper; pour over the cabbage.

Redbeets Sliced.

Boil redbeets till tender, let them cool, then peel and slice them a half an inch thick; put in salt, sugar, cinnamon bark, whole cloves; pour vinegar over them till covered and in four hours they are ready for the table.

KATIE S.

Minced Redbeets.

Cut redbeets in small dice, stew until tender, put in butter, salt and pepper, thicken with cream gravy.

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WOOD PATTON, C. P. A.

Turnips.

Peel and slice turnips, put on to boil; when boiled one hour pour off the water, and pour boiling water on them again; put in salt, double the amount of sugar and boil till tender; put a tablespoon of butter in a skillet and when hot take a tablespoonful of flour and let it come to a nice brown color, then pour over the turnips and let boil yet fifteen minutes, stir well and serve hot.

ELIZ. B. DEIS.

Carrots.

Peel carrots and cut them fine, wash them and put on the stove to boil, after boiling half an hour pour off the water and put fresh hot water on them again, when very near done have a few slices of potatoes ready and put them in season with salt, pepper and a little sugar, when tender have ready a hot skillet, put in a tablespoonful of butter, then stir in a tablespoonful of flour, when nicely browned pour over the carrots; stir well and boil fifteen minutes and serve hot.

WALLIE M. DEIS.

Asparagus.

Leave it tied in bundles and boil in a light salt water, till soft; then take a lump of butter in a stew-pan, when melted add a tablespoon of flour, when this is well mixed add some of the water the asparagus was boiled in, and let it come to a boil, stirring all the time. Have ready in a dish the well beaten yolk of an egg and stir this butter gravy into it, and lay the asparagus round the dish into the gravy, the tops down. Cauliflower can be prepared the same way.

MRS. P. J. ROTTERMANN.

Oyster Plant.

Two bunches of oyster plant, cleaned and stewed until tender, salt and pepper to taste, a slice of butter, and thicken with cream gravy; pour it over toast and serve.

MRS. C. SCHWIND.

Baked Tomatoes.

Fill a deep pan with ripe tomatoes as many as will lie on the bottom; round out a hole in the center of each, and fill it with bread crumbs, butter, salt, pepper, and a little sugar. Put a teacupful of water in the pan to prevent them from burning. Bake brown and send to the table hot.

Stuffed Tomatoes.

Select twelve smooth tomatoes, one teaspoon of salt, a little pepper, one tablespoon of butter, one cup of bread crumbs, one teaspoon of onion juice. Arrange the tomatoes in a baking pan, cut a thin slice from the smooth end of each, with a small spoon scoop out as much of the pulp and juice as possible without injuring the shape, then mix pulp with other ingredients, and fill the tomatoes with the mixture, put on the tops and bake slowly three quarters of an hour. Slide the cake turner under the tomatoes and lift gently on a flat dish and garnish with parsley.

Lima, Ohio.

MISS LENA S.

Fried Tomatoes.

Select firm, ripe tomatoes, pare and slice them thick. Season with pepper and salt, and sprinkle flour over each piece. Place them in a skillet that has hot lard or butter in it, and fry it a light brown on each side. When done make a gravy of one cup of cream, one teaspoonful of butter, one teaspoonful of flour to thicken it. Let this heat through and pour it over the tomatoes. Serve hot.

MRS. CAROLINE MEYER.

Baked Tomatoes.

Cover the bottom of an earthen dish with ripe tomatoes, slice them, then lay a layer of bread crumbs, season with pepper, salt and butter; then another layer of tomatoes, and so continue until the dish is filled, letting the topmost layer be of bread crumbs. Bake fifteen minutes. M. C. M.

Stewed Tomatoes.

Take one quart of tomatoes, add one chopped onion, let simmer until the onion is cooked, add salt, a lump of butter, pepper and sugar and a cup of bread crumbs.

Scalloped Tomatoes.

Put alternate layers of sliced tomatoes and bread crumbs into a bread pan. Season with sliced onion, butter, pepper and salt; and bake for one hour.

Tomato Salad.

Slice tomatoes, and serve with mayonnaise salad dressing.

String Beans.

String, snap and wash two quarts of beans, boil in plenty of water until tender, then drain off. Put in a skillet one tablespoonful of butter, and when hot, put one tablespoonful of flour and stir one minute, then add a half pint of water and a half pint of sweet cream, then pour over the beans and let boil ten minutes, salt and pepper to taste.

Wax Beans.

Boil wax beans in plenty of water until tender, then drain off water, pour in one pint of sweet milk, and a lump of butter the size of a hickorynut, mix one tablespoonful of flour, with a little milk, smooth, season to taste, and let boil for twenty minutes.

Lima Beans.

Shell and put into cold water and let stand awhile; then drain and put them into boiling water and cook until tender, pour off the water and season with a little rich milk, butter, pepper and salt, and let simmer in this dressing a few minutes before serving. Soak dried lima beans over night and allow them over two hours for cooking next day for dinner.

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Succotash.

Put lima beans on to boil soon after breakfast; let them get well done; have the corn boiling in a separate kettle; when done, cut the corn off of the cobs and have twice as much corn as beans; put the corn with the beans, let them boil just before serving, put in a little butter, pepper and salt.

Raked Onions.

Pare and soak in salt water for one hour. Boil in fresh water with a little salt, when tender drain off the water, put in a baking pan; prepare and bake in rolled crackers, butter, pepper and a little salt; cut breakfast bacon fine and lay over the top; bake one hour in a moderate oven.

Potato Puffs.

Prepare the potatoes as directed for mashed potatoes. While hot, shape in balls about the size of an egg. Have a tin sheet well buttered, and place the balls on it. As soon as all are done, brush over with beaten eggs; brown in the oven. When done slip a knife under them, and slide them upon a hot platter. Garnish with parsley, and serve immediately.

Potato Snow.

Choose large white potatoes, as free from spots as possible; boil them in their skin in salt and water until perfectly tender, drain and dry them thoroughly by the side of the fire, and peel them. Put a hot dish before the fire, rub the potatoes through a course sieve onto this dish; do not touch them afterwards, or the flakes will fall, and serve as hot as possible.

Baked Macaroni.

Boil half a pound of macaroni until quite soft; put it into a vegetable dish with a little mustard, pepper, salt, small piece of butter and some grated cheese. Bake ten or fifteen minutes.

MRS. H. D.

Scalloped Potatoes.

Prepare in this proportion: Two cups of mashed potatoes, two tablespoonfuls of cream or milk, and one of melted butter; salt and pepper to taste; stir the potatoes, butter, and cream together, adding one raw egg. If the potatoes seem too moist, beat in a few fine bread crumbs. Bake in a hot oven for ten minutes, taking care to have the top a rich brown.

Baked Macaroni.

Take quantity of macaroni desired, first carefully sort and wash in boiling water quickly, and place in a porcelain pan, with enough boiling water to cover, add salt to taste, after twenty minutes remove from fire, and drain remaining water off; then place in baking-dish first a layer of macaroni, then a layer of cheese, and butter, and pepper to taste; and so on layers until dish is filled, having the layer of cheese last; cover the whole with hot milk, and bake for one-half hour; when the top is light brown, serve in a baking-dish.

Sweet Breads and Mushrooms.

Take a nice, large pair of sweet breads, trim and soak in salt water for an hour, wash in cold water and boil until done, when cold cut in small pieces, take half jar of French mushrooms sliced, put them in half a pint of water and boil five minutes; add the sweet breads and boil ten minutes. Rub a tablespoon of flour in a large piece of butter until smooth, and stir into half a cup of cream; pour into mushrooms and sweetbreads, having seasoned them with salt and pepper, let boil five minutes. Serve immediately in a hot dish.

WILMINA SHIDE.

Mushrooms Stewed.

If fresh, let them lie in salt and water about an hour, then put them in a stew pan, cover with water and let them cook two hours gently. Dress them with cream, butter and flour as oysters; season to taste.

Mushrooms Fried.

When peeled, put them into hot butter and let them heat thoroughly through (too much cooking toughens them); season well with butter, pepper and salt. Serve on buttered toast; a teaspoon of wine or vinegar on each mushroom is a choice method.

Cheese Potatoes.

Boil potatoes and when cool peel and cut in squares, and make a dressing of one pint of milk, two tablespoons of butter, two tablespoons of flour, one teaspoon of salt; melt butter first, add flour and salt, then hot milk. Put a layer of this dressing in bottom of bake-dish, then potatoes, then a layer of grated cream cheese and on top sprinkle cracker crumbs, and bake thirty minutes. M. SCHWIND.

Cheese Cauopees.

Take slices of stale bread, cut them into round or crescent shape, fry in butter and have grated cheese, a dash of cayenne pepper and salt; put on top of bread and bake in oven a light brown. M. S.

Welsh Rare Bit.

One pound cheese grated, one large tablespoonful of butter, one tablespoon of tomato catsup, one fourth teaspoon of salt, one gill of beer or ale, a dash of red pepper; cook in a double boiler, stirring all the time until smooth and thick; serve on hot dipped butter toast. MRS. LULU HECKLER.

Cheese Sticks.

Three ounces of grated cheese, four ounces of butter, one teaspoon of sugar, quarter teaspoonful of salt, a little white pepper, the same of nutmeg, the same of cayenne, one egg, two tablespoonfuls of sweet cream; mix all these ingredients together, then add six ounces of flour, roll out, cut in strips six inches long and a quarter inch wide. Bake on greased tins, in bread oven. MRS. MARY K. HAHN.

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Chicken Sandwich.

Dainty sandwiches may be made, by laying between buttered thin slices of bread, a crisp lettuce leaf spread with mayonnaise dressing and a slice of cold chicken, or chicken and celery chopped together fine and mixed with mayonnaise. This is very fine.

Delicious Cream Chicken Sandwiches.

Chop cold chicken very fine; to each pint allow a teaspoonful of salt, and a dash of red pepper; spread this in a thick layer over buttered bread, and just at serving time, put in the center of the chicken a tablespoonful of nicely made cold cream sauce; put over another slice of bread, trim off the crusts, cut into triangles and serve at once.

Chicken and Tongue Sandwiches.

Chop cold boiled tongue and chicken; take equal quantities, mix with each pint of meat a quarter of a cup of melted butter, the yolk of one egg beaten, a little black pepper, and a teaspoonful of Worcestershire sauce. Spread this over the buttered bread and trim off all the crust.

Deviled Ham Sandwiches.

Take fine chopped ham, to it add one teaspoonful of prepared mustard, one or two medium sized pickles chopped fine, a third of the beaten yolk of an egg, and a tablespoonful of melted butter. Cut the bread, spread with the butter and fill with the ham.

Ham Sandwiches.

Chop fine some cold dressed ham, and mix with it a teaspoonful of chopped pickles, one of mustard, and a little pepper, beat about a half a pound of butter to a cream, then add the ham and seasoning. Spread on thin slices of bread and place between them bits of cold roast beef, mutton, chicken or quail.

Cheese Sandwiches.

Take one hard boiled egg, a quarter of a pound of common cheese grated, a half a teaspoonful of salt, the same of pepper, the same of mustard, one tablespoonful of melted butter, and one tablespoonful of vinegar or cold water. Take the yolk of the egg and put it into a small bowl and crumble it down, put into it the butter and mix it smooth with a spoon, then add the salt, pepper, mustard and the cheese, mixing each well; then put in the tablespoonful of vinegar, which will make it the proper thickness. If vinegar is not relished, then use cold water instead. Spread this between two biscuits or pieces of oat-cake.

W. H. C.

Deviled Egg Sandwiches.

Mince very fine six hard boiled eggs, season with salt, pepper and mustard, and a little chopped parsley. Put into sauce pan a piece of butter half the size of an egg, beat until butter is well melted, mix thoroughly with eggs and when cold make into sandwiches, using thin buttered bread and a lettuce leaf.

M. S.

Peanut Sandwiches.

Five cents worth of roasted peanuts chopped fine, a little salt mixed with melted butter, make into sandwiches.

M. S.

Ham Sandwiches.

Chop fine some ham, mix with mayonnaise sauce; this makes excellent sandwiches. Mayonnaise sauce—one heaping teaspoon of butter, the yolks of two eggs, one teaspoon of sugar, a speck of salt, pepper, one-half teaspoon of ground mustard, half cup of vinegar, which is not too strong; place on stove and stir violently until it thickens; add a little cream just before serving.

M. S.

Date and Fig Sandwiches.

Cut thin slices of whole wheat bread, spread with butter, and then with finely chopped dates or figs.

Sydney Smith's Recipe for Salad Dressing.

Two boiled potatoes, strained through a kitchen sieve,
Softness and smoothness to the salad give;
Of mordant mustard take a single spoon—
Distrust the condiment that bites too soon;
Yet deem it not, though man of taste, a fault,
To add a double quantity of salt.
Four times the spoon, with oil of Lucca crown,
And twice with vinegar procured from town;
True taste requires it, and your poet begs
The pounded yellow of two well-boiled eggs.
Let onion atoms lurk within the bowl,
And, scarce suspected, animate the whole;
And lastly in the flavored compound toss
A magic teaspoonful of anchovy sauce.
Oh, great and glorious! Oh, herbaceous meat!
'Twould tempt the dying anchorite to eat;
Back to the world he'd turn his weary soul,
And plunge his fingers in the salad bowl.

Haering Salat.

Zwelf Stueck nicht zu grosse Kartoffeln werden gekocht, und geschaelt, drei gereinigte haeringe, drei geschaelte Aepfel, ein viertel Pfund gebratenes Kalbfleisch, desgleichen so viel gebratener Schinken, ebenso eine Kaffee-untertasse eingemachten rothen Rueben; sechs Stueck Essig-gurken werden dazu genommen. Dieses alles wird in sehr kleine Wuerfel geschnitten, und mit Essig, einen Loeffel voll angemachten Senf, sehr wenig Salz und Pfeffer geschwuertzt. Dann wird ein schoenes stueck Speck, ein viertel-Pfund ungefaehr, ebenfalls in kleine Wuerfel geschnitten, halb-gelb gebraten, und als letzte Zugabe, gut unter einander gemengt. Kann kalt und warm gegessen werden. FRAU REICHMANN.

Cold Slaw.

One cup of vinegar, a piece of butter the size of a walnut, one egg, one teaspoonful of mustard, one teaspoonful of salt, one teaspoonful of flour, one-half teaspoonful of pepper, boil the vinegar and melt the butter in it and pour over the above mixture. Stir it well, then put it back on the stove to boil again one minute, then pour the whole upon the chopped cabbage.

ELLA.

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Potato Salad.

To one small measure of potatoes, use one dozen eggs, one pint sour cream, season with salt, pepper and vinegar and a tablespoonful of sugar. Boil the eggs hard, chop the whites and mash the yolks, and mix with cream. Slice the potatoes and pour the dressing over. MRS. JOSEPH LOGES.

Celery Salad.

Chop equal parts of celery and cabbage, and pour Mayonnaise dressing over it. M. E. R.

Chicken Salad.

Boil one chicken until tender, salt to taste. Chop moderately fine, and add twice the amount in finely chopped celery. Mix thoroughly and pour over it the following dressing: One cup of vinegar, one egg, one teaspoonful of mustard, one teaspoonful of sugar, one teaspoonful of salt, one-half teaspoon pepper, one tablespoon butter, boil until it thickens. When cool add two tablespoons cream and pour over chicken. LULU DICKMANN.

Salmon Salad.

One can of salmon, chopped fine, after boiling five large potatoes with skins on, peel and chop fine also; one hard boiled egg and one small onion chopped fine; then take one half cup vinegar, and let it come to a boil, add butter the size of a walnut, salt and pepper to taste; when cool pour in the mixture. MRS. J. N. BOESCH.

Chicken Salad.

Boil one chicken tender; chop moderately fine the whites of twelve hard boiled eggs and the chicken, add equal quantities of chopped celery and cabbage; mash the yolks fine, add two tablespoons of butter, two of sugar, one teaspoon mustard, salt and pepper to taste, and lastly one-half cup of vinegar, pour over the salad and mix thoroughly, if no celery is at hand use chopped pickled cucumbers; this may be mixed three days before using. MRS ELIZABETH B. DEIS.

Kartoffel Salat.

Bringe gekochte Kartoffel in duenne Scheiben geschnitten in eine Schuessel. Wuerze mit Salz, Pfeffer und fein-geschnittene Zwiebel. Braune einen Essloeffel voll Mehl in Fett; sobald das Mehl braun ist, fuege eine Tasse Essig hinzu und ruehre es gut auf, dann giesse die Saure ueber die Kartoffel. Kleine stueckchen Speck mit dem Mehl gebraunt schmackt vortrefflich.

FRAU MARGARET WALTER.

Cold Slaw.

Cut cabbage on slaw cutter and sprinkle with pepper and salt, put together about one glass of vinegar, one egg beaten, butter the size of a walnut, one tablespoonful of sugar, stir this constantly till well scalded, pour over cabbage mixing it well.

MRS. P. J. ROTTERMANN.

Cabbage Salad.

Two eggs well beaten, one-half cup of cream, six teaspoons of vinegar, a small piece of butter, and a little salt. Put on the fire and cook, stirring constantly, until quite thick. Have one-half head of cabbage chopped fine, sprinkle with salt. Add to the dressing when cold, two tablespoonfuls of cream, and pour over the cabbage.

SOPHIA WIMMERS.

Salad Dressing.

Three eggs beaten a half an hour, one-half teaspoon of mustard, two teaspoons of salt, one-fourth teaspoon of cayenne pepper, two tablespoons of sugar, two tablespoons of melted butter, one cup of sweet cream, one-half cup of hot vinegar, let boil on slow fire until thick like cream.

MRS. LOGES.

Mustard Cabbage.

Beat one egg with a tablespoonful of sugar; mix one teaspoonful of mustard in one-half teacupful of vinegar; add this to the egg and sugar, and boil until it is quite thick, stirring all the time, pour while hot over finely cut cabbage previously salted.

MRS. AMER KELLER.

Mayonnaise Dressing.

Beat in glass jar with the yolk of two eggs, half teaspoon of salt, a dash cayenne pepper, teaspoon of dry mustard, then add a gill olive oil, one teaspoonful of lemon juice or vinegar; beat all together until creamy. MINNIE WEINGARTNER.

Cream Dressing for Cold Slaw.

Two tablespoons of whipped cream, two tablespoonfuls of sugar, four of vinegar, beat well and pour over cabbage. Precisely cut very fine and season with salt to suit the taste.

MRS. LOUISA FREUNDHOFF.

Mayonnaise Dressing.

One-half pint cream, one teaspoon mustard, one large tablespoon sugar, yolks of three eggs; not quite one-half cup vinegar, one teaspoon salt; put salt in vinegar and heat; mash mustard very fine and moisten with a little cream until smooth; add mustard to hot cream; beat sugar with eggs; add hot vinegar to eggs, stirring all the time; add hot cream and put all on stove and let come to a boil.

Tomato Salad.

Take fresh, ripe tomatoes, pare and core them, and when cold pour the following dressing over them:

Mayonnaise Dressing:—To one-half cup of vinegar add butter, pepper, salt and sugar to taste. The yolks of two well beaten eggs, and boil the whole mixture. When boiling, add one cup of milk, and stir a few minutes.

MISS ELLA M. REICHMANN.

Tomato Catsup.

Cut up ripe tomatoes; boil soft and strain; put them on again and boil half down; then to every three and a half gallons of juice put twelve tablespoonfuls of salt, six of pepper one of alspice, one of mustard, one of mace, one-half of cloves, one of ginger, six small pods of red pepper chopped fine, and a pint of vinegar to each gallon; boil hard one hour.

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The Celebrated Mushroom Catsup.

To a half bushel of tomatoes add one quart of good vinegar, one pound of good tablesalt, one-fourth pound of whole black pepper, half an ounce of cayenne pepper, one-fourth pound of whole alspice, one ounce of whole cloves, one third ounce of mustard seed, twenty cloves of garlic, six large onions, two pounds of brown sugar, one good can full of peach leaves, mix all and boil for three hours, constantly stirring to keep from burning. When cool strain through a sieve and bottle it for use. It improves with age. MRS. JOS. BROWN.

Wapakoneta, Ohio.

Tomato Catsup.

To one gallon tomato juice add three tablespoonfuls black pepper, three tablespoonfuls of mustard, three tablespoonfuls of salt, one-half tablespoonful of alspice, one-half tablespoonful of cloves, one-half cup of sugar, one pint of vinegar, three pods of red pepper; boil three hours. Twenty minutes before finished add spices and vinegar. MISS SUSAN WISE.

Grape Catsup.

Five pounds of grapes boil and press through a cullunder, add two and a half pounds of sugar, one pint of vinegar, one tablespoon of cinnamon, one of cloves, one of alspice, pepper, and one-half tablespoon of salt. Boil until rather thick, if you like cayenne pepper add one tablespoonful.

MRS. H. S. ROCKEY.

Catsup.

Two heaping teaspoons of cinnamon, two of black pepper, four of ginger, four of ground mustard, two of whole cloves in bags and pounded fine, two of whole alspice and two of mace pounded fine, two cups of sugar, five cups of vinegar, five tablespoons of salt, add cayenne pepper to taste. Put vinegar in when near done. This is for one bushel of ripe tomatoes. MRS. N. WIRTHEIM.

Catsup.

To one gallon of tomato juice, take two tablespoonfuls of salt, one of sugar one of ground mustard, one of alspice, a half tablespoonful black pepper, a half tablespoonful of cloves, a quarter teaspoonful of cayenne pepper, from one to three pints of vinegar for all.

MISS LENA SCHWIND.

Catsup.

To every bushel of tomatoes, add one tablespoon of black pepper, one pint of cider vinegar, one cup salt, one-half cup of sugar, two nutmegs, five cents worth of cloves, five cents worth of cinnamon, five cents mace, two cents worth of red pepper, one-half cup horseradish.

E. BELM.

SAUCES AND PICKLES.

Chili Sauce.—No. 1.

Twenty-four ripe tomatoes, twelve green peppers, eight onions, four tablespoons of salt, eight tablespoons of sugar, four teaspoons cinnamon, four teaspoons of ginger, four teaspoons of cloves and six cups of vinegar. Chop fine and boil one hour. MRS. C. FETH.

Chili Sauce.—No. 2.

Three dozen ripe tomatoes, one dozen green peppers, one dozen white onions, one dozen bunches of celery, two teaspoons of nutmeg, one teaspoon of cloves, chop all together very fine, one teacup of salt, three cups of sugar, three teaspoons each of cinnamon, allspice, cover with vinegar, boil three hours, bottle and seal. MRS. MARY NIGHTINGALE.

Chili Sauce.—No. 3.

One peck of chopped ripe tomatoes, twelve mangoes, and twelve onions. Chop the onions and the mangoes fine. Four tablespoons of cloves, four tablespoons of ginger, five tablespoons of salt, sixteen tablespoons of sugar, eight or nine cups of vinegar, one red pepper, or one tablespoon of ground pepper. Boil this mixture slowly for three hours. MRS. N. WIRTHEIM.

Chili Sauce.—No. 4.

Twenty-four ripe tomatoes, twelve green mangoes, the seeds out, eight onions, two teaspoons salt, boil one hour. Four teaspoons cinnamon, four cloves, four of ginger, eight of vinegar, one pint of sugar boil one hour. ELIZ. BELM.

HARRY F. NOLAN,

Attorney

at Law. 



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Chili Sauce.—No. 5.

Take a half peck of ripe tomatoes, three red peppers four onions, two tablespoonfuls of salt, one tablespoonful of cloves, two grated nutmegs, two tablespoonfuls of cinnamon, half cup of sugar, one cup of vinegar. Put in onions and tomatoes after being chopped with salt, and let boil for two hours. Then add sugar and vinegar. Let boil again for half an hour, then add the spices, leave on the fire just a few minutes and put in the jar.

MRS. AMER KELLER.

Tomato Sauce.

One onion, one pint of tomatoes, one bay leaf, one stick of mace. Boil and strain, and add to the same one tablespoonful of butter and a little parseley.

MATHILDA SCHWIND.

Spanish Pickles.

Four dozen of large cucumbers, one dozen large onions, sliced, one peck green tomatoes, four heads of cabbage cut as for slaw, half peck green mangoes, one head of cauliflower, a quarter peck beans, one hundred small pickles, sprinkle all with salt and let stand over night; then press out the salt water, and add three dozen white mustard seeds, one dozen turmeric, one box of ground mustard, and one ounce of celery seed; one pound of brown sugar. Put all in a kettle; mix well; cover with good cider vinegar and simmer half an hour.

AMELIA SCHWIND.

Green Tomato Pickles.

One peck of green tomatoes, six large onions sliced, one teacupful of salt, sprinkle the salt over them and let them stand over night; in the morning take one pint of vinegar, two of water, boil for fifteen minutes, put the onions with the tomatoes, then allow them to drain again, mix, take two quarts of good vinegar, two pounds of brown sugar, two tablespoonfuls of whole mustard, black pepper, a small tablespoon of ground alspice, one of cloves, two of cinnamon, two of ginger, one of cayenne pepper; put on the stove, boil slowly for fifteen minutes.

MINNIE WEINGARTNER.

Pickles.

Wash your pickles, pack in jar; to one gallon of good vinegar, take one tea-cup of salt, one tea-cup of sugar, and mixed spices to taste, alum the size of a hickory nut, and let come to a boil; pour over the pickles. MISS MARY MUELLER.

Pickles.

Pour boiling water over pickles fresh from the vine, when the water is cooled, drain them and sprinkle with dry salt, (one-half pint for medium sized, double the quantity for large cucumbers) and cover them again with boiling water. The brine thus made must be boiled and poured over the pickles, for seven days, counting the first boiling one; the eighth day let them stand on back of the stove covered with weak vinegar, and keep hot without boiling for five or six hours, until they look plump, then wipe them dry and clean; pack in jars with the following spices, and cover with boiling vinegar, use three pounds of brown sugar to every gallon of vinegar. The pickles do not need to be sealed and will keep for years. The following spices are to be put in:—One half pound white mustard seed, one ounce of black pepper corns, one ounce of black mustard seed, one-half ounce alspice, one-half ounce red peppers, a little onions, half ounce of cinnamon, half ounce mace, half ounce horse radish, half ounce of celery seed, not quite one-half ounce caraway seed. SUSAN WISE.

Cucumber Pickles.

Take small cucumbers from the vines, place in a jar and cover with grape leaves, and pour boiling water over them until nearly covered, let them remain until cold and then repeat the process, allowing them to remain in until nearly cold; take out and wipe dry, place carefully in cans for sealing with a little horseradish root and white mustard seed. Totwo quarts of vinegar add one half cup of salt, the same of sugar, and spices to suit the taste, heat boiling hot, pour over cucumbers and seal. MRS. CATHERINE KUNTZ.

Senf Gurken.

Man nimmt lange, etwas gelbliche Gurken, schaelt sie, mache die Kerne heraus, schneidet sie in laengliche Stuecke, streut ziemlich Salz darueber, und lasst sie einige Stunden stehen, dann nimmt man einzelne Stuecke, trocknet sie ab und legt sie schichten-weise in einen Topf mit Meerrettig, Schalotenzwiebel, Senf, Pfeffer, englischen Gewuerz und Lorbeerblaetter.

MRS. B. BUTZ.

Guerken-salat.

Die geschaelte Guerken werden etwas dicker, als zu gewoehnlichen Guerken-salat geschnitten, oder gehobelt gesalzen, und zwar nur etwas staerker als beim gewoehnlichen Salat und sogleich ehe sie Saft gezogen haben fest in Glaeser mit etwas weiter Oeffnung, damit man spaeter den Salat bequem herausnehmen kann eingedrueckt. Die Oeffnung des Glasses wird mit einem Kork fest verschlossen wesshalb sie nicht zu weit sein darf. Die so eingemachten Guerken werden sogleich in den Keller gestellt. Vor dem gebrauch waessert man dieselben einige Stunden und behandelt sie gans wie frischen Guerken-salat.

MRS. B. BUTZ.

Preserviug Pickles.

Select medium sized thin pickles. Let them stand about 5 hours in cold water, wash carefully, wipe dry with a cloth, and pack into jars. Boil strong salt water and pour over the pickles. Repeat this for three days, making fresh salt water each day. On the fourth day measure the salt water needed to cover them and take just that amount of good *cider* vinegar; to every gallon of which add a pound of sugar, (more if sweet pickles are desired) 2 ounces mixed spices, a teaspoonful of dill, or caraway seed (Kuemmel), small pieces of horseradish and a piece of alum the size of a small hickory nut to keep them hard. Bring vinegar and spices to a good boil and pour over the pickles, adding some of the spice to each jar; then seal.

MRS. MARGARET WALTER.

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Green Tomato Pickles.

One peck of green tomatoes, peeled and sliced, a half peck of green cucumbers, peeled and sliced, two onions chopped fine, two bunches of celery, salt each separate over night, squeeze dry, mix all together, pour cold vinegar and let stand over night, then heat new vinegar. Use one pound of sugar to one quart of vinegar. Let come to a boil, put in mixed pickles, just let scald and then can. MRS. AMER KELLER.

Chow-Chow.—No. 1.

Take five hundred pickles, two quarts of onions, two quarts of beans, two heads of cauliflower; put pickles, onions, beans, in salt water for two days and two nights, cauliflower one day and a night, let them come to a boil in cheap vinegar, skim them out and put in jars with red peppers, let good vinegar come to a boil, stir in ten cents worth of mustard, pour over the pickles and seal tight.

MRS. HENRY UNVERFERTH.

Chow-Chow.—No. 2.

One quart of green tomatoes, one quart of large cucumbers, one quart of small pickles, one quart of small onions, one small head of cabbage, one small head of cauliflower, six green peppers, two cups of flour, two cups of sugar, one ounce of turmeric, one ounce of ground mustard, one gallon of vinegar; cut fine tomatoes, cucumbers, cabbage, and cauliflower. Put all vegetables in the brine excepting cabbage, over night; in the morning put the cabbage in the brine with the rest of the vegetables and let it cook until tender. Mix the flour, sugar, turmeric, mustard and vinegar together, drain the vegetables and put them in the mixture with the green peppers cut up fine and let all come to a boil, stirring constantly to prevent burning; seal in stone jars.

Oswego, N. Y.

MISS MARIE CRAMER.

Sliced Cucumber Pickles.

Take one peck of medium-sized cucumbers, and one half dozen onions; slice, and sprinkle with salt; let them lie three or four hours; then drain, and boil in vinegar for ten minutes, with the following spices:—One half pound of yellow mustard seed, two teaspoonfuls of cloves, one of mace, one of turmeric, and two of brown sugar. Pack in jars, and tie paper closely over them. MRS. JOSEPH MOHR.

Sauer Kraut.

Cut off the loose and soiled leaves from the cabbage heads. Put some of the good leaves in the bottom of a keg. Cut the heads it two. Take out the core, then cut over a tub into which a table-cloth has been spread. Take out a dishpan full, add a large hand of salt, mix it well and put into the keg. After a few pans are in, begin to pound until the juice appears. When all is in, cover the top with cabbage-leaves, then put on a wooden lid, and a heavy, clean, stone. Put in the cellar and let ferment, which takes two or three weeks, until the bubbles are gone. Then take off the leaves and all the juice and any bad cabbage that may be on top. Wash the lid and stone and sides of the keg. Take out what is wanted for immediate use. Then put a white cloth over it, tucked in well at the sides. This must be washed as well as the lid and stone, once a week when you take some out. Then put the lid and stone back, and pour on a light salt brine. It must always have juice on it. E. B. DEIS.

Piccaililli.

Chop fine one large white cabbage, fifty small cucumbers, five quarts small string beans, eight small carrots, one dozen stalks celery, five red and three green peppers, two heads of cauliflower; soak over night in salt water, wash well, drain thoroughly and pour hot vinegar over, spiced with mace, cinnamon and alspice; turn off vinegar and pour hot over mixture again; repeat this five times or cook the mixture and can.

MRS. P. BUTZ.

How to Pickle Beans.

String and slice beans lengthwise, wash them clean and put them on the stove. Let them boil thirty minutes, then skim them out and let them cool, take 12 nice grape leaves, wash them, put them on the bottom of a four-gallon jar, sprinkle a layer of salt on them, then a layer of beans, always pressing them down tightly with your hands, and keep on with the layers of salt and beans until you have them all in the jar, then take 12 more grape leaves, wash them, and put them on top of the beans, then lay a tea towel over them; press down the sides so that nothing can get in; take a large dinner plate and upset it on the beans. Put a heavy stone on, and one quart of salt water; take off the salt-water once a week, wash and clean and put fresh salt water on it again.

Point Pleasant, W. Va.

JOSEPHINE HESS.

Piccaililli.

Take two heads of cabbage, and six nice cucumbers, six mangoes, twelve green tomatoes, chop fine, salt and let stand over night, in the morning drain off all the liquid. Take vinegar put on to boil, take twelve little red peppers, one teaspoonful of mustard seed, four teaspoons of horseradish, one teaspoon of black pepper, one of cloves, and two pieces of cinnamon bark, two cups of sugar, put all the spices in the vinegar and let them boil five minutes, then put the vegetables in and when it comes to a boil, put in glass jars at once and seal.

E. DEIS.

Mixed Pickles.

Twenty-five small onions, one large cauliflower, cut up in pieces; twenty five small pickles, one quart of yellow beans, whole mustard, pepper, cinnamon and cloves; soak all over night in salt water. Boil vinegar, spices, and one-half pound sugar; pour over the pickles after they are put in cans.

MRS. BUTZ.

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Cucumbers for the Winter.

Twenty-four large green cucumbers slice one quarter inch thick, one and a half cups of salt, mix cucumbers and salt well and let stand over night; in the morning put in a jelly bag, and let the liquid drain, in the afternoon put the vinegar on to boil with one teaspoon of mustard seed, one of black peppers, one of cloves, three pieces of cinnamon bark, one cup of sugar, fifteen little red peppers, some horse-radish cut in small pieces, when it boils put in glass jars and seal. This is a very nice dish for winter use.

MRS. DEIS.

Picallilli.

One half bushel of green tomatoes, an equal quantity of cabbage, one dozen each onions and green peppers, or cayenne if green peppers can not be had; chop all fine, mix, sprinkle one pint of salt over and through them, let stand over night. In the morning drain off brine, cover with good vinegar and boil slowly one hour, then drain and put in a jar; take two pounds of brown sugar, two tablespoons each of celery seed and cinnamon, one each allspice and cloves, two grated nutmegs, one half cup of ground pepper and one pint of horse radish with vinegar to mix. Boil all together and pour over contents of jar; cover tight or bottle and seal while hot. The ingredients, proportions or spices, may be varied to suit the taste.

M. P. B.



SWEET PICKLES.

Spiced Cherries.

To seven pounds of fruit, take four pounds of brown sugar, one and a half pints of vinegar, one ounce of cloves, two ounces each of cinnamon and mace, put spices in a bag of boiled vinegar and sugar, then pour it over the fruit; let stand three days, drain off and boil down a little, doing so from three to five days, pouring it hot over the fruit each time; seal up air tight.

SUSAN WISE.

Spiced Nutmeg.

Take small nutmegs, not quite ripe, and quarter them, then cover with vinegar, and let stand twenty-four hours, then measure one quart of vinegar, and to each remaining quart, add two quarts of brown sugar, then add the quart of vinegar that has been measured, boil sugar and the vinegar together a few minutes, tie spices, cloves, cinnamon, and mace in a bag, and put it in a jar with the nutmegs, then pour the vinegar over the nutmegs. Boil the vinegar once a day for three days, in succession, the third time drop in the nutmegs and boil fifteen minutes. Put them in a stone jar, and in three weeks they will be ready for use.

MARY WECKER.

Brandied Cherries.

Ingredients: — Morella cherries, good brandy. To every pound of cherries, allow four ounces of granulated sugar; have ready glass jars, which must be perfectly dry, take off the stems and mix the cherries and sugar and fill up the jars, then cover with brandy. Will be fit to eat in about two months, and will keep for years. The juice is a fine cherry wine.

MRS. P. J. ROTTERMANN.

Green Tomato Pickles. (Sweet.)

One peck green tomatoes, slice the day before, sprinkling them through thoroughly with salt, not too heavily; in the morning drain off the liquor, have a dozen of good, rather coarsely sliced onions; put in a suitable kettle a layer of sliced tomatoes, then of onions, and between each layer, sprinkle the following spices:—Six red peppers chopped coarsely; one cup of sugar, one tablespoonful of ground alspice, one tablespoonful of ground cinnamon, a tablespoon of mustard, one teaspoonful of cloves. Pour over this three pints of good vinegar or enough to completely cover them; boil until tender.

ROSA BUTZ.

Spiced Currants.

Five pounds of currants, four pounds of sugar, two teaspoons each of ground cloves, cinnamon and alspice, and one pint of vinegar.

MAMIE BUTZ.

Watermelon Pickles.

Ten pounds of watermelon rind, boil in pure water until tender, drain the water off and make a syrup of two pounds of white sugar, and quart of vinegar, one half ounce of cloves, one ounce of cinnamon; the syrup to be poured over the rind boiling hot three days in succession, leaving them in syrup until next day. The last day, when syrup comes to a boil, drop the melon in and let it boil three minutes; then place in stone jars, tied with cotton batting.

MRS. H. G. WAGNER.

Pickled Plums.

Seven pounds of plums, three pounds of sugar, one ounce of cinnamon, one ounce of cloves, one quart of vinegar. Put in a jar a layer of plums and a layer of spices, boil the sugar and vinegar, and pour it over the plums three days in succession, and the fourth day boil altogether.

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Brandied Peaches.

Choose perfectly ripe, sound peaches and pare by immersion in boiling water, allow ten ounces of sugar, for every three gills of water, and make a syrup of this; lay in the peaches and simmer until so tender that a knitting-needle will easily pierce them; as fast as they reach this state lift out one by one with a skimmer and put into a jar which they must only half fill when all done; pour the syrup within two inches from the top; add a few blanched kernels, and when cold fill up with the best brandy and seal. MARY WEINGARDNER.

To Pickle Pears Whole.

Take three pounds of pears, peel them and cut out the ends, leaving the stems in; put them into a preserving kettle, with one quart of water, and boil until a fork will go through them easily, then lay them out on a dish; add to the juice one and a half pounds of sugar, one pint of vinegar, some stick-cinnamon, whole cloves, and root ginger. Boil all five minutes and skim; put in the pears, and boil them until the syrup thickens, then take them out in a jar, and after the syrup has boiled a little longer pour it over them. If after standing a few days the syrup should become thin, take it off and boil again. MRS. JOS. MOHR.

Spiced Plums.

Seven pounds of plums, one pint of cider vinegar, four pounds sugar, two tablespoons of broken cinnamon bark, half as much of whole cloves, and the same of broken nutmeg; place these in a muslin bag, and simmer them in a little vinegar, and water for a half hour; then add it all to the vinegar and sugar, and bring to a boil; add the plums and boil carefully, until they are cooked tender. Before cooking the plums, they should be pierced several times with a darning needle; this will prevent the skin from bursting while cooking. MRS. HILDA BREMER.

Sweet Pickle Pears.

Seven pounds of pears, one quart of vinegar, four pounds sugar, one ounce cinnamon; put the cinnamon in a bag, and boil the pears until tender, then take them out, and boil the syrup, and throw over the pears, let them stand three days, then take the pears out, and drain, and boil the syrup again, then strain and pour on the pears. M. ANDREWS.



CANNED FRUITS.

Canned Corn.

Take fresh gathered corn, cut from cob; to nine cups of corn, take one cup of sugar, one of salt, mix corn, sugar and salt together, and let come to a boil, seal well in tin cans.

MISS MARGARETH FEY.

Canned Pineapple.

Slice very thin: Make a syrup of one half pound sugar, and one pint of water, let the pineapple cook in the boiling syrup until quite tender, in about three quarters of an hour, pack in jars with plenty of syrup, to which may be added a flavor of lemon juice.

MISS ROSA HEMSTEGER.

Canned Peaches.

Select some fine, free-stone peaches; pare, cut in two and stone them. Immerse in cold water, taking care not to break the fruit. See that the peaches are not over ripe. Place in the kettle, scattering sugar between the layers—the sugar should be in the proportion of a full tablespoonful to a quart. To prevent burning put a little water in the kettle. Heat slowly to a boil, then boil for three or four minutes. Can and seal the fruit.

To Can Strawberries.

Four pounds of white sugar; add one cup of cold water, let boil until perfectly clear, then add four quarts of berries, boil ten minutes, keeping them covered with syrup.

LENA SCHWIND.

Canning Tomatoes.

Scald your tomatoes; remove the skins, cut in small pieces, put in a porcelain kettle, salt, and boil fifteen minutes; have tin cans filled with hot water; pour the water out and fill with tomatoes; solder tops immediately with shellac and rosin melted together.

Canned Pears.

Prepare and can precisely like peaches in preceding recipe, except that they require longer cooking. When done they are easily pierced with a silver fork.

Canned Plums.

To every pound of fruit allow three-quarters of a pound of sugar, for the thin syrup a quarter of a pound of sugar to each pint of water. Select fine fruit, and prick with a needle to prevent bursting. Simmer gently in a syrup made with the above proportion of sugar and water. Let them boil not longer than five minutes. Put the plums in a jar, pour in the hot syrup, and seal. Green gages are also done in this manner.

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JELLIES.

Wine Jelly.

One box Cox's Gelatine, four lemons, one and three-fourths pounds of sugar, one tumbler of wine, soak the gelatine one hour in one pint of cold water, grate the rind and squeeze the lemons, add the sugar and pour in three pints of boiling water, then mix all together stirring well, strain through a linen cloth, and set in a cool place to mould.

MRS. JOS. ANDERSON.

Strawberry Jelly.

Put enough sugar on berries to sweeten and let them stand over night, in the morning strain off the juice, and boil twenty minutes; then take one cup of sugar to one of juice, and stir in sugar while boiling. Boil until thick.

Lemon Jelly.

Two packages of gelatine, two and one half quarts of hot water, juice of ten lemons, two cups of sugar, grate in a little of rind of lemons, soak gelatine over night in water enough to cover, strain and mould, color with fruit coloring. Keep on ice.

Cranberry Jelly.

To one quart of berries, put one pint of water and one pint of sugar, and let them boil half an hour without stirring, then take off the jelly with a spoon, and what remains makes good sauce.

Quince Honey.

Grate one large unpeeled quince, add one pint of sugar and enough water to dissolve the sugar, boil until thick, stir while boiling.

MRS. H. S. ROCKEY.

Quince Jelly.

Quinces for jelly should not be quite ripe, they should be a fine yellow; rub off the down from them, core them, and cut them small, put them in a preserving kettle, with a tea-cupful of water for each pound; let them stew gently until soft without mashing; put them in a thin muslin bag with the liquor; press them very lightly, to each pint of liquor put a pound of sugar; stir it until it is dissolved, then set it over the fire, and let it boil gently, until by cooling some on the plate you find it a good jelly; then put it into pots or tumblers.

Peach Butter.

Take one pound of peaches and one pound of sugar, cook peaches alone until they become soft, then put in half the sugar, and stir for half an hour, then put in the remainder of sugar and stir one hour and a half; season with cloves and cinnamon.

MRS. LOUISA FRENDRHOFF.

Quince Honey.

Take five large quinces, and five pounds granulated sugar; add one quart of boiling water. After boiling syrup five minutes, add grated quinces, one by one. Boil five minutes after adding last quince. Excellent.

Raspberry Jelly.

To each pint of juice allow one pound of sugar, put the raspberries into a large jar after breaking the fruit a little with a wooden spoon, and place this covered jar in a sauce pan of boiling water; when the juice is well drawn which will be from three-quarters to one hour, strain the fruit through a fine hair sieve, or cloth; measure the juice, and to every pint allow the above proportion of white sugar; put the juice and sugar into a preserving pan, place it over the fire and boil gently, until the jelly thickens; carefully remove the scum as it rises, pour the jelly into small cups, cover and keep in a dry place.

HILDA.

Crystal Honey.

Heat one and a half pints of water, to the boiling point, add one teaspoonful of pulverized alum, then add four pounds of granulated sugar, stir till dissolved and boil two or three minutes. Then put six drops of oil of rose and three drops of oil of peppermint into a half pint of alcohol, add two teaspoonfuls of this mixture, strain through a cloth and you will have six pounds of excellent honey. Omit peppermint if preferred.

Currant Jelly.

Put the currants in a stone jar, and place them in a kettle of boiling water for a few minutes, that the juice may be pressed from them more easily; mash and strain; to each pound of juice add one pound of sugar; boil the juice separately five minutes, heat the sugar as hot as possible without burning or melting; pour into the boiling juice and boil together two minutes, strain and cool in any form desirable.

Orange Jelly.

Three-fourths of a package of gelatine, one cup of sugar, juice of four large oranges and one lemon, three cups of boiling water; soak the gelatine in three-fourths of a cup of cold water until thoroughly dissolved; add the boiling water, sugar and fruit juice; stir until sugar is dissolved; strain into moulds and put in a cool place.

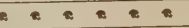
Kleine Gelbe Tomato Preserve.

Geschaelte tomatoes werden vorher ein wenig eingeschnitten, und der same ausgedrueckt; auf ein Pfund Tomatoes kommt ein Pfund Zucker; der Zucker wird mit dem Saft vom durchgeseiten Samen aufgekocht, dann ueber die Tomatoes gegossen, zugedeckt inden Keller gestellt; den naechsten Tag wird der Saft wieder kochend gemacht, und darueber geschuetted, und so Zwei Tage nach einander; den dritten Tag wird alles zusammen gekocht, bis es fertig ist. Die Tomatoes muessen ganz bleiben. Bevor sie in kleine Glaesser eingefuellt werden, gibt mann ein paar Tropfen Vanilla dazu.

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Orange Charlotte.

Orange Charlotte is a delicate dish, and is made from orange jelly slightly thickened, use a pint of jelly, and after it is cold enough to be slightly thick, beat in a half pint of whipped cream with the whites of two eggs. Line a mould with lady fingers interspersed with a few slices of orange and pour in the mixture; serve cold with custard made from the yolks of the eggs and a pint of milk.

Blackberry Cordial.

To each quart of fine ripe blackberries, add one pint of water, also a half ounce each of cloves alspice and cinnamon; cook thoroughly, mashing the fruit when well done, strain through a jelly bag, add one pound of best white sugar, when cold add half pint best brandy and bottle for use. An excellent household remedy.

ANNA WAGNER.

Blackberry Cordial.

One peck of blackberries, one quart of water, boil and strain, take three quarts of juice, three pounds of granulated sugar, let it boil again and skim. One ounce each of cloves and cinnamon, and two nutmegs grated; when cold add one quart of best brandy. Bottle and seal.

MRS. M. NIGHTINGALE.

Blackberry Cordial.

One quart of blackberry juice, one pound of sugar, half an ounce of cinnamon, half an ounce of cloves, half an ounce of alspice, half an ounce of grated nutmeg, one pint of good brandy, put the spices in a bag and do not put the brandy in until cool.

MARY ANDREWS.

Raspberry Vinegar.

One quart of red raspberries, and one pint of good vinegar; let stand over night, then squeeze through a jelly bag. To one pint of juice add one pint of granulated sugar, let it come to a boil, then bottle.

MRS. M. NIGHTINGALE.



PIES.

"No soil upon earth is so clear to our eyes,
As the soil we first stirred in the terrestrial pies."

Pie Crust.

Three cups of flour, one cup of shortening, rub lightly through the flour, and wet with cold water; mould it as little as possible.

MRS. CAROLINE G. COOK.

Lemon Pie.

Two tablespoonfuls of cornstarch, dissolved in three tablespoonfuls of cold water, pour in two cups of boiling water, add two cups of sugar, the grated rind and juice of two lemons, and two eggs. This will make two pies.

MRS. A. MILLER.

Lemon Pie.

Two tablespoonfuls of corn flour, two lemons, four eggs, one cup of sugar, two cupfuls of boiling water, two tablespoonfuls of butter. Rub the corn flour smoothly with a little cold water, pour the boiling water over it, return to the sauce pan, and stir until it looks clear. Rub the sugar and butter together into a paste, pour the corn flour onto it, and stir until well mixed; let it cool. Squeeze the juice of the lemons, and grate the yellow part of the rind, beat the yolks of four eggs, and the white of one. Add lemons and eggs to the corn flour, and turn the mixture into a pie plate, which has been covered with pastry. No top crust is required, but the whites of the eggs are beaten to a solid froth, with a little sugar; this is placed over the pie when it is done; the pie is then returned to the oven for it to set and color a little. The above quantities will be sufficient for two pies.

MISS CAHTERINE STADLER.

Apple Custard Pie.

Stew four large apples, then put through a sieve, add the grated rind of one lemon, and part of juice, the yolks of five eggs, and butter the size of an egg, melted. Sugar enough to sweeten; when pies are done beat the whites stiff, about one cup of sugar, and rest of lemon juice. Spread on top and set in oven until brown. This quantity will make two pies.

MRS. MARY KEPPLER.

Cream Pie.

Bake crusts separate. Put in double boiler one quart of milk, let boil; then with the yolks of three eggs, one tablespoonful of flour, one cup of sugar, beat thoroughly together and stir slowly into the milk; then let boil for three minutes; flavor with vanilla or orange, then pour into baked crust and whipping the whites on top and let brown.

MRS. F. L. CABLE.

Mince Pie.

Three pounds of seeded raisins, three pounds of currants, two pounds of sugar, three pounds of suet chopped very fine, two ounces canned lemon peeling, two ounces of canned orange peel, two ounces of cinnamon, two nutmegs, the juice of three lemons, and grate the rind, one pint of brandy, one pint of cider, twelve apples chopped fine, and chop raisins a little.

MARY ANDREWS.

Lemon Pie.

Two-thirds of a cup of sugar, one tablespoonful of cornstarch, the juice of a lemon, and a little of the yellow rind grated, two eggs, the white of one saved for frosting, a little salt, beat together, and stir into a cup of boiling water, in a double boiler until it thickens nicely; then pour into the crust, which must be baked before; then beat the white of an egg, add a teaspoonful of powdered sugar, and spread over the top of the pie, set in the oven a short time to brown the frosting.

MARY SMITH.

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Whipped Cream Pie.

Sweeten with white sugar one teacup of very thick cream, made as cold as possible without freezing, and flavor with lemon to taste. Beat as light as eggs for frosting, and keep cool until the crust is ready. Make crust moderately rich, prick well with the fork to prevent blistering, then bake. Spread on the cream and for finish put bits of jelly on top. The above will make two pies. ELLA M. REICHMANN.

Lemon Custard Pie.

Two good sized lemons, one cup of sugar, two tablespoonfuls of flour, the yolks of six eggs, well beaten together; two cups of milk, bake in a deep pan, beat the whites of six eggs to a froth, with powdered sugar. When the pies are baked remove the custard, and put in part of the beaten eggs; then put in the oven and bake for a few minutes, when done place the rest of the whites on top, and bake until brown. This will make two pies. MRS. J. R. DHEIN.

Cherry Custard Pie.

The yolks of two eggs, half a cup of sugar, one tablespoon of flour, a pinch of salt and cinnamon and a cupful of water. Seed the cherries and cover the bottom; then put in the custard, and bake, when done place the whites of two eggs, well beaten with powdered sugar, put in the oven to brown. This custard can be used with any kind of berries and rhubarb.

MRS. J. R. DHEIN.

Cocoanut Pie.

One cup of shredded cocoanut, a pint and a half of rich milk, two eggs, and yolks of four eggs. One cup of sugar. Heat the milk, and soak the cocoanut in it until soft; beat the sugar and eggs until very light, then add the milk and cocoanut with a pinch of salt and nutmeg; pour this into a pan lined with rich crust, beat the whites of the eggs, add sugar, spread over the top, return to the oven to brown. This makes two pies.

Mock Mince Pie.

Two cups of currants, two cups of raisins, one cup of sugar, one cup of molasses, three cups of water, two teaspoonfuls of cinnamon, two nutmegs, butter the size of an egg, two cups of vinegar, two eggs, put the eggs in last.

MARY ANDREWS.

Cream Pie.

Pour a pint of cream, upon one and one-half cups of sugar and let it stand until the whites of three eggs have been beaten to a stiff froth. Add this to the cream and beat up thoroughly, grate a little nutmeg over the mixture, and bake without an upper crust. If a tablespoonful of sifted flour is added to it, it will be improved.

Peach Custard Pie.

Line the pie-plate with crust, cover with peaches, cut in half, and the pits turned upward. Pour over this the following custard:—One and a half pints of sweet milk, four eggs, one cup of sugar, a pinch of salt, and a little flavoring. Bake in a moderate oven.

Strawberry Pie.

Line the plate with pastry, then fill with strawberries, beat to a cream the yolks of two eggs, one cup of sugar, butter the size of a walnut. One tablespoonful of flour, spread this over the strawberries and bake. When done beat the whites of the two eggs to a stiff froth, add sugar, spread over the top and brown.

Cream Pie.

Pour a pint of cream upon a cup and a half of powdered sugar; let stand until the whites of three eggs have been beaten to a stiff froth; add this to the cream and beat up thoroughly, grate a little nutmeg over the mixture, and bake in two pies without upper crust.

MRS. JOS. LOGES.

Peach Shortcake.

The cake.—One cupful of sugar, one cupful of sweet milk, one-half cupful of butter, two eggs, three cupfuls of flour, or enough to make a tolerably stiff batter, flavor with vanilla, one and one-half teaspoonfuls of baking powder, and a little salt. Rub the butter and the salt together, beat in the yolks, then the milk and the beaten whites alternately with the flour in which the baking powder has been mixed. Bake in a dripping-pan, turn out upon a cloth, and when cold cut in half. Put peaches between layers and on top. Sweeten the peaches to taste. Canned peaches make a nice cake.

The sauce.—One pint of boiling milk, one well-beaten egg, one-half cupful of sugar, one teaspoonful of corn-starch, mix well with a pinch of salt, stir into the milk, and let it boil a few minutes. Stir to keep from lumping; when cool, flavor with vanilla.

MISS MARY SCHAUB.

Strawberry Shortcake.

Make a nice baking powder biscuit dough, rather soft; roll on the kneading board two pieces of equal size, each about half an inch thick; place one piece in a baking-pan, spread it with butter and lay the second piece on top. Bake about twenty minutes. Have ready a large dish of stemmed and sweetened crushed strawberries. When the dough is baked it will separate easily where the two pieces were joined. Place one on a platter, open and spread bountifully with berries; place the upper piece on and again cover the berries. To be served with cream.

Orange Shortcake.

Peel and slice thin one dozen oranges, cover with sugar. Take one quart of flour, butter the size of an egg, pinch of salt, one teaspoon baking powder, milk enough to make a soft dough. Bake in two pans, when done split open and cover with the oranges. Eat warm.

MARY SCHAUB.

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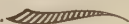


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Strawberry Shortcake.

One quart of flour and a little salt, one tablespoonful of butter, one cup of sugar, one egg, two teaspoonfuls of baking powder, mixed with water like biscuit dough.

SALLIE BROWN.

Strawberry Shortcake.

One cup pulverized sugar, butter the size of an egg, two well beaten eggs, one cup of sweet milk, one scant teaspoonful of baking powder to each cup of flour; flour as for layer cake.

ANNA WAGNER.

Shortcake.

Two eggs, one-half cup of sugar, one-half cup of butter, two teaspoonfuls of baking powder, one quart of flour, bake in two pans. Split and spread berries between.

ANNA HENNE.

Daisy Crullers.

Three quarts of flour, nine teaspoonfuls of baking powder in the flour, three eggs, three cups of sugar, a lump of butter the size of a hickory nut, three good sized potatoes mashed while hot; put sugar, butter, eggs, and milk in when cool. Work all together and cut out with biscuit cutter; then fry in hot lard; keep in a cool place.

MRS. MARY SMITH.

Cream Crullers.

Beat one cup of each, sour cream and sugar, and two eggs together; add a level teaspoon soda, a little salt and flour enough to roll. Fry in hot lard and sprinkle with sugar and cinnamon.

ANNA BERK.

Crullers.

Two cups of sugar, two-thirds of a cup of butter and lard mixed, three eggs, one teaspoonful each of cinnamon and nutmeg, one and a half teacup of sour milk, one teaspoonful of soda in milk, and flour enough to roll. LENA SCHWIND.

Sweet Crullers.

One cup of sugar, two cups of milk, one tablespoonful of lard, one teaspoonful of baking powder, and three eggs; flour enough to roll; fry in hot lard. CORA FETH.

Pets of the Nuns.

Put one pint of milk in a sauce pan, and when it boils, thicken with flour until it is thick enough for the spoon to stand in it; add one tablespoon of butter and let get cold; then add three teaspoonfuls of powdered sugar, one-half glass wine, a little grated nutmeg, the beaten yolks of four eggs, and last the whites beaten very stiff. Beat the mixture well for fifteen minutes, have a kettle of boiling lard, drop batter from spoon and fry a nice brown color; when done sift with powdered sugar and serve hot.

MRS. ELIZABETH B. DEIS

Crullers.

One cup of sugar, one of water, two eggs, four cups flour, one tablespoonful of butter, one teaspoonful of salt and two teaspoonfuls of baking powder. Roll thin and cut with a biscuit cutter; then fry in hot lard. MISS MARY MUELLER.

Crullers.

Two cups of sugar, three eggs, two tablespoonfuls of butter, one cup and a half of sour milk, one teaspoon of soda, enough flour to make a soft dough. MISS MARY MUELLER.

Crullers.

One cup of pulverized sugar, three well beaten eggs, butter the size of an egg, one cup sweet milk, three teaspoonfuls of baking powder, a pinch of salt, just enough flour to roll; cut with biscuit cutter and drop in hot lard.

ANNA WAGNER.

Crullers.

Three teaspoonfuls of baking powder, one-half cup butter, two cups of sugar, three eggs, one cup sweet milk, flour enough to roll.

MARY ANDREWS.

Crullers.

Two cups of sugar, one cup sweet milk, three eggs, one heaping tablespoonful of butter, three teaspoons of baking powder, mixed in six cups of flour, half nutmeg, one tea spoon of cinnamon; beat eggs, sugar and butter together, add milk, spices and flour; put another cup flour on moulding board, turn the dough out on it and knead it until stiff enough to roll out half an inch thick.

PUDDINGS.

We may live without poetry, music and art;
We may live without conscience, and without heart;
We may live without friends, we may live without books;
But civilized men cannot live without cooks.

—*Owen Meredith.*

Queen of Puddings.

One quart of milk, two cupfuls of bread crumbs, four eggs, whites and yolks beaten separately, butter the size of an egg, one cupful of white sugar, one large lemon, juice and grated rind. Heat the milk and pour over the breadcrumbs, add the butter, cover and let it get soft. When cold beat the sugar and yolks and add to the mixture also the grated rind, bake it in a butter dish until firm and slightly brown, from one-half to three-quarters of an hour. When done draw it to the door of the oven and cover with a meringue made of the whites of the eggs, whipped to a froth with four tablespoonfuls of powdered sugar, and the lemon juice; put it back in the oven and brown a light straw color. Eat it warm, with lemon sauce.

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English Plum Pudding.

, One cup of seeded raisins, one cup of dry currants, one cup of sour milk, one cup of suet, four cups of flour, one cup of Orleans molasses, one teaspoon of soda, one egg, spice to suit the taste, nutmeg, cloves and cinnamon; boil four hours.

Wine Sauce:—One half pint of wine, simmer slowly, and stir in a half a cup of butter mixed with one cup of sugar, then add two eggs beaten light; cook gently. This will keep for several weeks; cut in slices and steam up. Make fresh sauce.

MRS. M. MILLER.

Snow Pudding.

One-fourth box of Cox's Gelatine, let dissolve in enough of cold water to cover, take one pint of boiling water, one cup of sugar, juice and rind of one lemon, stir in dissolved gelatine and strain through a cloth, and then set it away to cool. When stiff beat to a froth, also the whites of two eggs beaten, put both together and beat for ten or fifteen minutes or until it is well mixed, put away to cool. To be served with custard made as follows:—Two eggs, one pint of milk, almost one cup of sugar, and flavor with vanilla.

MRS. CHAS. HENNE.

Small Almond Pudding for Five Persons.

Half pound of sweet almonds, and six bitter ones, one-fourth of a pound butter, four eggs, two tablespoonfuls of sifted sugar, two tablespoonfuls of cream, one tablespoonful of brandy. Blanch and pound the almonds to a smooth paste with a spoonful of water; warm the butter, mix the almonds with this, and add the other ingredients, leaving out the whites of two eggs, and be particular that these be well beaten; mix well; butter some cups or tin molds, half fill them and bake the puddings about twenty minutes. Turn them out in a dish and serve with sweet sauce.

MRS. P. J. ROTTERMAN.

Orange Pudding.

Peel and slice four large oranges; lay them in a pudding dish, sprinkle over them one-half cup of sugar. Beat the yolks of three eggs, one-half cup of sugar, two tablespoonfuls of cornstarch moistened with milk; pour into a quart of boiling milk; let this thicken. Let cool before pouring over the oranges. Beat the whites of the eggs, stir in three tablespoonfuls of sugar. Spread over the top, set in oven to brown. Set on ice or snow to freeze.

KATIE STRADLER.

Cocoanut Pudding.

Make a custard with one pint of rich milk, two teaspoonfuls of cornstarch, a half a cup of sugar, whites of four eggs a little salt and flavoring. Boil the milk keeping back a tablespoonful or two in which to dissolve the cornstarch, pour the boiling milk upon it adding the sugar and the eggs well beaten, let it boil a few minutes then take it off and stir in a half a cup cocoanut. Butter a deep dish, pour in the mixture and put into the oven to brown. MINNIE WEINGARTNER.

Tapioca Pudding.

Soak six tablespoonfuls of tapioca over night in one quart of water, let it cook like starch, add one cup of sugar, juice of one lemon, pare and grate apples enough to fill the bottom of the pudding pan, pour in tapioca and bake until apples are tender, when cold serve with cream. MRS. N. BLEILY.

Cornstarch Pudding.

One pint of milk, two tablespoonfuls of sugar, two tablespoonfuls of cornstarch, let the milk boil, put in sugar, dissolve cornstarch with a little milk, and lastly put in the whites of three eggs, beaten to a froth. Let boil till it thickens, then pour into cups and cool.

Custard for the above cornstarch pudding, take one pint of milk, two tablespoonfuls of sugar. When the milk boils put in the yolks of three eggs, and flavor to taste.

MRS. FRANK MAUCH.

Suet Pudding.

One cup of suet chopped very fine, one cup of molasses, one cup of milk, two cups of raisins, one teaspoonful of nutmeg, one teaspoonful of cinnamon, a half teaspoonful of alspice, three cups of flour, two teaspoonfuls of baking powder; put in a thin muslin bag and let boil three hours, dip back in boiling water, before putting in the pudding.

ANNA WAGNER.

Woodford Pudding.

One cup of jam, three eggs, one cup of sugar, one-half cup of flour, one teaspoon soda dissolved in three tablespoonfuls of sour milk, cinnamon and cloves to taste, mix all well together, bake slowly in a pudding pan and serve with sauce.

Sauce for the above:—One cup boiling milk, one spoonful of flour mixed with cold milk; have ready a teacup of sugar and a half a teacup of butter, mixed to a cream, boil the milk for two or three minutes, pour over butter and sugar, but do not boil; flavor with vanilla. ANNA BOTZENHART.

Suet Pudding.

Take one cup of brown sugar, one cup of New Orleans molasses and one cup of butter, one cup of black coffee, one cup of currants, one cup of chopped raisins and four cups of flour, one-fourth cup of chopped suet, and one teaspoonful of alspice, one teaspoonful of cloves, one teaspoonful of soda, this must be placed in a pudding pan, with a tight lid. Put the pudding pan in a pot of boiling water, and boil three hours, and serve it with a wine dip. MRS. MARY THADE.

Turkischer Reis.

Von besten sorten Reis wird weich gekocht, doch so das er ganz bleibt. Lass ihn gut ablaufen und kalt werden; dann in eine Schuessel, nach belieben Zucker, macht es gut durcheinander, und verziere es mit Jelly. MRS. F. GERAY.

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Apple Snow.

Peel and grate one large sour apple. Sprinkle over it one cup of powdered sugar as you grate it, to keep it from turning dark. Break into this the whites of two eggs, and beat it all constantly for one-half hour. Take care to have it in a large bowl as it beats up very stiff and light. Keep this in a glass dish and form a fine smooth custard around it and serve. A very delicate dessert.

SOPHIA WIMMERS.

Dried Peach Pudding.

Boil one pint of milk and while hot turn it over a pint of bread crumbs; stir into it a tablespoonful of butter, one pint of dried peaches, stewed soft; when all is cool, add two well-beaten eggs, half a cup of sugar, and a pinch of salt and flavor to taste. Put into a well-buttered pudding-dish and bake a half hour.

LIZZIE EBBING.

Custard Pudding.

Five eggs, five ounces of sugar, beat together for two minutes, add one quart of milk add a little vanilla. Bake in buttered tin molds which have been placed in a dripping pan half filled with hot water.

MARY K. HAHN.

Rice Pudding.

One cup of rice, wash well and put in a pudding pan, fill with milk, one teaspoonful of salt, butter the size of an egg, six tablespoons of sugar, one-half cup of raisins, put in oven and bake; serve cold.

MRS. MARY KAPPELER.

Snow Float.

One quart boiling water, one cup of sugar, four tablespoons of cornstarch, whites of six eggs beaten to a froth. The water, sugar and starch is cooked in a double boiler when thickened take off and add eggs. Yolks of six eggs, one quart of milk, one cup of sugar; this is boiled in a double boiler until thick, stirring all the while; flavor both.

MINNIE WEINGARTNER.

Chocolate Mace.

One pint of sweet milk, two tablespoonfuls of cornstarch, three tablespoonfuls of white sugar, a pinch of salt, put milk in a double boiler and when it reaches boiling point, add sugar and cornstarch dissolved in a little milk and lastly the whites of three eggs, beaten to a stiff froth; put in to cook for a few minutes; when finished, take half out, and in the other, put in one-third cake Baker's Chocolate, then put a layer of white and a layer of dark. Set on the ice to get solid cold.

Sauce:—Make a boiled custard, bring to a boiling point, one pint of milk, a large tablespoonful of sugar, then the yolks, by adding one large tablespoonful of milk, then put on stove, stir all the time, flavor to taste, set to cool.

SUSAN WISE.

Apple Custard Pudding.

Put a quart of pared and quartered apples into a stew pan with half a cup of water, and cook them until they are soft. Remove from the fire and add half a cup of sugar, two tablespoons of butter, and the grated rind and the juice of a lemon. Have ready mixed, two cupfuls of grated breadcrumbs, and two tablespoons of flour; add this also to the apple mixture, after which stir in two well-beaten eggs. Turn all into a well-buttered dish and bake forty-five minutes in a moderate oven. Serve with sugar and cream or sweet sauce.

Plum Pudding.

Plums or any kind of canned fruit:—One cup of sugar, half cup butter, half cup milk, two eggs; cream sugar and butter and eggs together, then add milk last, two cups of flour and two teaspoonfuls of baking powder; put one tablespoonful of fruit in a coffee cup and two tablespoonfuls of the batter; put the cups in an air-tight vessel with water, and steam about twenty or thirty minutes; serve with cream or sauce.

MARY WEINGARTNER.

Apfel Scharlott.

Gute Aepfel werden geschaelt, mit etwas Rosinen weich gekocht, in eine Schuessel zum abkuehlen gethan; Zucker nach belieben, Muskatnuss oder Zimmt, belege eine mit Butter bestrichene Form mit nicht zu dick geschnittenen Stuecken Weissbrod, den Boden und die Seiten, fuelle die Form mit den Aepfeln, abner nur so hoch wie das Brod reicht, die Aepfel werden mit kleinen Stueckchen Brod zuge-deckt, Butter oben aufgelegt, mit Zucker bestreut und schoen Gelb gebacken. Es wird mit oder ohne Rahm serviert.

MISS F. GERAY.

Cherries and Tapioca.

Cook and sweeten three teacups of pitted sweet cherries, cover with two tablespoonfuls of tapioca, which has been soaked twelve hours in a little cold water, then cook in two and one-half cups of milk and sweeten with half a cup of sugar and flavor with vanilla. Serve with sweetened cream.

MATHILDA SCHWIND.

Ambrosia.

Eight fine oranges, peeled and sliced; one-half grated cocoanut; one-half cup of powdered sugar. Arrange slices of orange, in a glass dish; scatter grated cocoanut thickly over them, sprinkle this lightly with sugar, and cover with another layer of oranges. Fill the dish in this order, having a double quantity of sugar and cocoanut on the top. Serve soon after it is prepared.

Strawberry Dessert Dish.

Cook rice somewhat stiff, as for ordinary use, and spread a layer of it on a large, flat plate; then add a layer of strawberries, then rice and again strawberries and form a pyramid, topping it off with a fine large berry and arranging a row of large berries around the edge. This makes a pretty dish to be eaten cold with cream and sugar.

MISS MATHILDA SCHWIND.

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Suet Pudding.

One cup chopped suet, one cup of sugar, one cup of sour milk in which dissolve one teaspoonful of soda, two cups flour, one cup raisins, one egg and nutmeg; mix all together and steam in a pan three hours. To be eaten warm with wine sauce. Good.

ANNA WAGNER.

Strawberry Bavarian Cream.

One quart of strawberries, half a box of gelatine, one cup of cold water. Cover the gelatine with water and soak half an hour; mash the berries and pass them through a sieve fine enough to remove the seeds; add sugar and stir until dissolved. Stand the gelatine over boiling water, and when melted strain it into the strawberry juice, mix, turn into a tin basin, place the basin in a pan of ice, stir continually till it thickens; then add cream whipped; stir carefully until fairly mixed. Pour into a mould, and stand in a cool place to harden.

MRS. HAAS.

Charlotte Russe.

Two dozen lady fingers, one quart sweet cream beaten stiff, add two-thirds of a cup of powdered sugar, one teaspoonful vanilla, then the gelatine, one-third box, which has first been dissolved in cold water, placed in boiling water until it is smooth. Strain gelatine into the cream stirring all the time. Line dish with lady fingers, pour cream over them, and cover with lady fingers; let stand at least two hours before serving.

M. S.

Plum Pudding.

Whites of six eggs, two-thirds of a cup of powdered sugar, one-half teaspoonful of cream of tartar, one teaspoonful of vanilla, twenty French prunes. Stew the prunes until almost dry, then cool and cut fine. Beat the eggs until stiff, and add sugar, cream of tartar, prunes and vanilla. Put into another pan of hot water, and bake twenty-five or thirty minutes in a moderate oven.

P. J. R.

Snow Pudding.

Two even tablespoons of cornstarch moistened with cold water, two cups of boiling water, a pinch of salt, half a cup of sugar, boil four minutes stirring constantly, flavor with vanilla and pour in the whites of three eggs. Put into cups until cold.

For Custard:—The yolks of three eggs, half a cup of sugar, one pint of milk, flavor with lemon, boil until done and set away to cool; when cold use for sauce for snow pudding.

MISS MATHILDA SCHWIND.

Apple Pudding.

For six or eight persons have peeled and quartered two cups of tart apples. Put them into a small pan with not quite enough water to cover them, then take nearly a pint of thin, sour cream, three-fourths of a teaspoonful of salaratus, one-half teaspoonful of salt and mix as stiff as biscuit; then roll until just large enough to cover the apples. Press tightly on the pan all around; do not cut or leave the least place for the juice to escape; cover it with another pan that fits the first in every place; set on top of the stove and with a good fire it will be done nearly as quick as the apples will stew. It is best to give it plenty of time, for if it is done before it is wanted, there is danger of its falling. For sauce, use sugar, cream and nutmeg.

M. ELLA REICHMANN.

Steamed Cherry Pudding.

Steamed cherry pudding may be made by separating two eggs and adding to the yolks a cup of milk; stir in one and one-half cups of flour, and a tablespoonful of melted butter; beat thoroughly, and add one large teaspoonful of baking powder. Stir in one cup of seeded cherries, well-floured, or a cup of seeded raisins, or currants, or you may substitute blackberries; then stir in the well-beaten white of an egg; turn into greased mould and steam for two hours.

MATHILDA SCHWIND.

Tutti Frutti for Twelve Persons.

Two cans pine-apple, six oranges, half pound candied cherries, one box Cox's Gelatine, the juice of three lemons, the juice of three oranges, two cups of granulated sugar, half a bottle of white wine. First: Cover gelatine with cold water and stand in a warm place for about one hour or until dissolved. Second: Cut up pine-apple and oranges in small pieces, leaving out all seeds, and arrange these and the candied cherries in glasses, first dipped in cold water. Third: Take all the pine-apple juice, lemon juice, orange juice, sugar, dissolve gelatine, and wine to be not less than one quart of liquid, put in stove till quite hot and strain over the fruit. This should be made the day before used and served in these glasses.

MRS. P. J. ROTTERMANN.

Cottage Pudding.

One cup of sugar, half a cup of butter, one egg, one cup of sweet milk, three cups of flour, three teaspoonfuls of baking powder, half a teaspoonful of extract of lemons. Sprinkle a little sugar over the top, just before putting in the oven. Bake in a small bread pan, and when done cut in squares; serve with sauce.

Sauce:—One egg, one tablespoonful of butter, two of sugar, one of flour, stir well together, then add one pint of boiling water, and flavor to taste.

MRS. A. SMITH.

Wapakonetta, O.

Snow Pudding.

One ounce of gelatine, add one cup of cold water, and let stand one hour to dissolve. Then add two cups of boiling water, three-fourths of a pound of sugar, juice of one lemon, one inch of cinnamon bark, and a few drops of lemon extract; strain through a towel, and when nearly cold, add the stiffly beaten white of one egg, and stir over ice until white as snow all through and very thick. Then pour in mold and stand on ice for two hours.

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Mount Blanc.

One-third box of gelatine, grated rinds of two lemons, two cups of sugar, one pint of boiling water; before the mixture gets stiff, stir in the whites of five eggs, beaten to a stiff froth. Eat with custard, boiled, made with yolks of eggs and one pint of boiling milk. Sweeten to taste, flavor with vanilla. Excellent.

MRS. FRED. KETTE.

One Egg Pudding.

Half cup butter, one cup milk, one egg, cup and a half flour, one teaspoon baking powder and vanilla, to be eaten with a sauce; to a pint of water take a teaspoon of butter, pinch of salt, sweeten to taste, and stir a teaspoon of corn-starch in it when it boils; eat while hot.

MISS MARY MUELLER.

Reiss Pudding.

Man nehme ein halb-pfund Reiss, drei pint Milch, und koche es eine halbe Stunde lang; dann thue ein viertel Pfund Butter, ein Thee-loeffel Zimmt, ein halben Thee-loeffel Muskatnuss, zwei geschlagene Eier, Salz und Zucker nach geschmack, thue alles in eine form, bei schwachem Feuer, ein und ein halbe Stunde lang backen. Sobald der pudding kalt ist, serviere ihn mit Rahm Sauce.

Rahm Sauce for the above:—Ein pint suesse Rahm, ein Eigelb, ein Wein-glass voll Wein, Zucker nach belieben.

ELIZ. ZENGEL.

Lemon Pudding.

Yolks of four eggs, one cup sugar, one quart milk, one pint bread crumbs, one teaspoon butter, grated rind of a lemon. When well done spread over top a layer of jelly and add whites of eggs beaten to a stiff froth, sweetened with one cup sugar and flavored with the juice of the lemon. Set in oven to brown slightly.

MRS. CARL HENNE.

Troy, Ohio.

Three of a Kind.

Three each of oranges, lemons and bananas; cut up fine; three cups of sugar, whites of three eggs, one quart of whipped cream. Freeze. MISS THERESA S.

Prune Pudding.

Seed and chop fourteen stewed prunes, add a pinch of salt, one teaspoon of cream of tartar, one cup sugar. Beat the whites of four eggs very stiff and stir this lightly into the prepared prunes. Bake twenty minutes in a pudding dish, set in a pan of water; serve with cream. ELLA D.

Date Pudding.

One cup of sugar, one cup of boiling water, butter the size of an egg, one egg, flour to make a batter, two teaspoonfuls of baking powder, ten cents worth of dates cut into halves, boil one and a quarter hours.

Sauce:—One pint boiling water, and one cup of sugar, one tablespoonful of flour, mixed smoothly in a little water, one quarter grated nutmeg, a pinch of salt; let boil twenty minutes; before serving add one tablespoonful of butter and one of vinegar. MISS LEIBOLD.



SAUCES.

Strawberry Sauce.

One teaspoonful of cornstarch, three ounces of sugar, mix together and add one cup of water, cook for two minutes, then add juice of half a lemon, one teaspoonful of butter, a few drops of strawberry extract, and the same of fruit coloring

MARY K. HAHN.

Sauce for All.

Cream together a teacup of sugar and a teaspoonful of butter, add a pint of boiling water, and a tablespoonful of cornstarch dissolved in cold water. Boil thoroughly and season with nutmeg; if this sauce be made without flavoring, a tablespoonful of currant jelly, mixed with the same quantity of boiling water, and poured over it, just before serving it, will make it palatable.

Sauce for Plum Pudding.

Cream together a cupful of sugar and half a cupful of butter; when light and creamy, add the well-beaten yolks of four eggs; stir into this one wine glass of wine, or one of brandy, a pinch of salt, and one large cupful of cream or rich milk, mix this well, place it into a sauce pan over the fire, stir until it cooks sufficiently to thicken like cream; be sure to not let it boil.

HILDA BREMER.

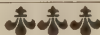
Liquid Brandy Sauce.

Brown over the fire three tablespoonfuls of sugar, add a cupful of water, six whole cloves, and a stick of cinnamon, the yellow rind of a lemon, cut very thin, let the sauce boil, drain while hot, then pour it into a sauce bowl, containing the juice of a lemon and a cup of brandy. Serve warm.

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Gold Lemon Sauce.

Beat to a cream one teacupful of butter and two teacupfuls of fine white sugar, then stir in the juice and grated rind of one lemon; grate nutmeg upon the sauce and serve on a flat dish.

Lemon Sauce.

One cupful of sugar, half cupful of butter, one egg beaten light, juice and grated rind of one lemon, half cupful of boiling water, put into a tin basin and thicken over steam.

MRS. MARY SMITH.

DUMPLINGS.

Cracker Dumplings.

One-fourth pound crackers, roll fine; two eggs, beat light, and add butter the size of a walnut; two tablespoonfuls of milk, add a little parsley, flour, form into small balls, and boil a few minutes in beef-broth.

ELIZABETH ZENGEL.

Dumplings.

Mix well in two cups of sifted flour, two teaspoonfuls of baking-powder; then add a little salt, one egg, wet with cold water till into a batter, that it will nicely frame the spoon; drop in spoonfuls on chicken or fresh meat, cover closely, and let boil twenty minutes before removing the cover.

MARY B. SMITH.

Gebratene Leber Kloesse.

Nehme ein Pfund fein-gehackte Kalbs Leber, Drei Eier, drei Essloeffel Mehl; dann fuege hinzu vier Schnitten Brod, welche in eine Tasse milch eingeweicht und dann tuechtig verschlagen waren. Wuerze mit Muskatnuss, Salz, Pfeffer, Zwiebel und Petersielie. Menge alles gut zusammen und brade in Kuechlein in einer Pfanne in Fett.

FRAU MARGARET WALTER.

Liver Dumplings.

Chop fine one pound of beef or calf liver, first skinning and veining it; a piece of suet the size of an egg fried out, taking out cracklings, onion cut and stewed in suet, about five crackers rolled, salt and pepper, two eggs, a pinch of sweet marjoram, if not stiff enough add a little flour. Drop a teaspoonful at a time into boiling beef broth and let boil ten minutes. Serve in a deep dish and sprinkle bread crumbs and melted butter over the top. The broth makes excellent soup when poured over toasted bread cut in dice.

MRS. CHRISTINA SCHWIND.

Kartoffel Kloesse.

Ein Schmalzmass rohe Kartoffel gerieben, gut abgewaessert und ausgepresst, eine Tasse voll kochende Milch und einen und halben Essloeffel voll Salz und gut unter cinander gemengt dann die Staercke von den Kartoffel und vier grosse, oder sechs kleine gekochte und geriebene Kartoffel, menge es gut untereinander Dann fuege zwei grosse Kochloeffel voll Mehl und einen Teller voll gewuerfeltes und im Fett geroestetes Brod, gut durcheinander gemengt, dann in Ballen geformt und in das kochende Wasser gelect, und eine halbe stunde kochen lassen. Sehr gut zum Sauer-Braten.

KATHRINA ROPPELT.

Baked Orange Dumpling.

Add one quart flour, two teaspoonfuls of baking powder, butter the size of an egg, mix with a little water, as for biscuit dough, roll about half an inch thick, cut in squares, take one-fourth of a nice, large orange for each dumpling, sugar to taste, and bake in a moderate oven; make a sauce of one pint of water, one cup of sugar, one tablespoon of butter, grate the rind of one orange, boil fifteen minutes, dip a little over the dumplings when about half baked and add the rest when ready to serve.

ANNA WAGNER.

Breaded Potato Dumplings.

Take one-half dozen grated raw potatoes, press them well through a cloth, then add one-half dozen grated boiled potatoes, to which add two large slices of bread cut in squares and browned in butter, three or four eggs beaten separately, two or three tablespoonfuls of flour. Season with salt, form into balls, roll well in flour and drop into *boiling* water and boil five minutes.

MRS. MARGARET WALTER.

Arme Ritter.

Take six rusks, cut them lengthwise, arrange them in a deep dish, then have ready one cup of sweet cream and two eggs, one tablespoon of sugar, pour over the rusks and let soak five minutes, then lay them on a sieve to drain, have ready some grated maccaroon cakes; have almonds blanched, stick on the rusks and fry in hot lard, and serve with powdered sugar.

KUNIGUNDA WAHLRAB.

Noodles With Filling.

Put in a skillet one tablespoon of butter, and when hot have two onions cut fine, and one bunch of parsley, one tablespoonful of water; cover to keep the steam in and when onions and parsley are tender put in two cups of bread crumbs and stir well, then put in a bowl to cool, add five well beaten eggs, salt and pepper and a half of a nutmeg. Then have ready a noodle dough from four eggs, roll out thin and cut in four quarters; put a good tablespoonful of this filling on each quarter, lap over and press around the edge and so on until the dough and filling is all, then lay them in boiling salt water, when they come up they are done; take them out carefully in a deep dish; pour a little of the water they were boiled in over them, then have a tablespoonful of butter hot in a skillet with cracker crumbs fried a nice brown and pour over the filled noodles. Serve hot.

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Lemon Dumplings.

One quart of flour, two heaping teaspoonfuls of baking powder sifted in flour with a little salt, one-half cupful of butter and lard mixed. Work it through the flour. Wet with sweet milk, as for biscuit. Filling:—The juice of two lemons, grated yellow rind of one lemon, one egg, one cupful of sugar well beaten, one tablespoonful of cornstarch, wet in a little milk and stirred in with egg and sugar. Put all in a pan and pour boiling water on it, stirring it all the while until it is like thick starch. Roll out your crust as for dumplings; put a spoonful of filling in, and pinch the crust well together. Tie each one in a cloth and steam one hour. Serve with a lemon sauce.

Cream Puffs.

One pint of water, six ounces of butter, a pinch of ammonia; let it come to a boil, then stir in ten ounces of flour, boil until a stiff paste, remove from fire; stir in gradually nine eggs (unbeaten), drop on tins that have been greased and then dust it with flour, two inches apart and bake thirty-five minutes. Filling:—One quart of milk, five ounces of sugar, five eggs, two ounces of flour; flavor with vanilla. Cook in a double boiler, cut open cream-puffs when cold, and fill with this custard.

MARY K. HAHN.

Apple Puffs.

Mix a quart of sifted flour with two teaspoonfuls of baking powder, two eggs, and a teaspoonful of salt; moisten with cold water so that the paste can be easily rolled; roll as thin as possible; cut into cakes; put three of them together, sprinkling flour between each one; lay on the top thin slices of tart apples; sprinkle sugar and a little nutmeg over them; inclose the apples by folding the pastry over them; press the edges well together and fry in sufficient hot lard to cover them. When done to a light brown take up carefully.

ANNA PFEFFER.

Baked Apple Dumplings.

Make a very rich pie crust, then have your apples, and make your dumplings; leave them open on top; put sugar and butter in each one and bake them; then take a large cup of sugar, and a spoonful of flour, lump of butter the size of an egg, pour boiling water on it, baste the dumpling, and keep what is left to put on them when on the table.

M. ANDREWS.

Raspberry Cup Dumplings.

Place six cups in a steamer, and put into each cup two tablespoonfuls of red raspberries. Have baking powder biscuit dough prepared, and roll in the palm of the hand a lump the size of a small egg, and place on top of berries. Steam forty minutes, turn out on warm plates, and serve with whipped cream or butter sauce.

T. O.

Preserved Dumplings.

Preserved quinces, cherries, or any other sweetmeat; make a light crust, and roll a small piece of moderate thickness, and fill with the fruit in quantity to make the size of a peach dumpling. Tie each one in a dumpling cloth, well flowered inside; drop them in hot water and boil in a half-hour; when done, remove the cloth, set to the table hot, and eat with cream.

CATHERINE S.

Cream Puffs.

Boil with a large cupful of hot water; have a teacupful of butter, stirring in one teacupful of flour during the boiling; set aside to cool and when cold stir in four eggs, one at a time, without beating; drop on tins quickly, and bake in a fairly hot oven. When baked, fill in with the cream made by beating together three tablespoonfuls of flour, one egg, and a half teacup or more of sugar according to taste; stir into this half a pint of milk while boiling and flavor to liking.

MRS. ELIZ. B. DEIS.

German Puffs.

Sift together one pint flour, two tablespoonfuls of sugar, one and a half teaspoonfuls of baking powder and a pinch of salt; mix in three tablespoonfuls of butter, four eggs, two ounces sweet almonds, half pint cream, half teacupful raisins and half wineglass rum. Beat the butter and sugar to white light cream, and add the eggs thereto one at a time, beating the mixture three or four minutes between each addition. Mix the whole together into smooth batter and pour into well greased cups to two-thirds of their capacity. Bake for twenty minutes in a fairly hot oven, and if at the end of that time any uncooked batter appears to a straw inserted in the puffs, they must be returned to the oven for a few minutes longer.

ANNA HENNE.

Maple Cake.

Two cups powdered sugar, half a cup butter, yolks of four eggs; beat to a cream for about fifteen minutes, then add one cup of milk, three of flour, three teaspoons of baking powder, the beaten whites of four eggs. Icing:—One cup of maple syrup, half cup granulated sugar, boil to a thick syrup, then put it into the beaten whites of two eggs and beat.

FLORA ZUEBELON.

Cream Puffs.

One cup of water, on to boil, add one-half cup of butter; when boils again add one cup flour, beat very hard until very smooth, then take from the stove and add one by one four eggs, then drop in spoonfuls on greased pan. Bake thirty minutes in a hot oven, never open stove door until they are in fifteen minutes or they will fall; let cool and fill. For Filling:—Use one pint of boiling milk, two well beaten eggs, two tablespoonfuls of cornstarch, six tablespoonfuls of granulated sugar, beat eggs very light, then add sugar, beat light, add cornstarch, stir slowly into boiling milk. Let boil five minutes; when partly cool add one teaspoon of vanilla, and one-half cup of cream. Cream may be omitted, but it is better with it.

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PUDDINGS AND CUSTARDS.

Fruit Pudding.

One quart of flour, two tablespoons of butter, one teaspoon of salt, two teaspoons of baking powder; make a soft dough of milk or water, roll out thin and spread with fruit; roll it up and boil three-quarters of an hour. MRS. FRED KETTE.

Fig Pudding.

Half pound of figs, quarter pound of grated bread, two and a half ounces of powdered sugar, three ounces of butter, two eggs, one cup of milk; chop figs fine and mix with butter, and by degrees add the other ingredients; butter and sprinkle a mold with bread crumbs, pour in pudding, cover closely and boil for three hours; serve with lemon sauce.

Prune Pudding.

Scald one pound French prunes, let them swell in the hot water till soft, drain and extract the stones, spread on a dish and dredge with flour; take a gill of milk from a quart, stir into it gradually eight tablespoons of sifted flour; beat six eggs very light and stir by degrees into the remainder of quart of milk, alternating with the batter; add prunes slowly, stir the whole very hard, boil two hours and serve with wine sauce or cream.

Peach Cobbler.

Fill a shallow pudding dish or deep earthen pie plate with ripe, peeled peaches, leaving in the pits to increase the flavor of the fruit. Add cold water enough to half fill the dish and cover the whole with a light paste rolled to twice the thickness used for pies. Cut slits across the middle, prick with a fork, and bake in a slow oven about three-fourths of an hour. The peaches should be sugared according to the taste before putting on the crust. Served either warm or cold, the crust should be inverted after being cut into sections, and the peaches piled upon it. Eat with sweet cream.

Tapioca Pudding.

Soak seven tablespoons of tapioca in one quart of milk over night, add half a dozen eggs well beaten, two grated lemons, sugar and flavor to taste. Bake in a moderately quick oven.

Cottage Pudding.

One cup of sugar, half cup of butter, one egg, cup of sweet milk, teaspoon of soda dissolved in milk, two teaspoons of cream of tartar in the flour, three cups of flour, half teaspoon of extract of lemon. Sprinkle a little sugar over the top just before putting in the oven, bake in a small bread pan, and when done cut in squares, and serve with sauce made of two tablespoons of butter, cup of sugar, tablespoon of flour wet with a little cold water and stirred until like cream, add a pint of boiling water, let boil two or three minutes, stirring all the time. After taking from fire, add half teaspoon extract of lemon. Nutmeg may be used in place of lemon. What is left of the pudding and sauce may be served cold for tea.

Queen Pudding.

Beat well together the yolks of four eggs and one cup of sugar, add one quart of good milk and one pint of bread crumbs (or zweiback) with a piece of butter the size of an egg. When baked, spread with jelly, and on top of this put a frosting made of the whites of the eggs whipped to a froth with two tablespoons of sugar and the rind of a lemon. Put into the oven and bake a pale brown.

Cocoanut Pudding.

Swell in two cups of boiling water one cup of sago, and add one cup of sugar, one and a half cups of grated cocoanut; mix the whole thoroughly with one-fourth of a peck of tart, juicy apples, chopped fine, and bake for one hour in a slow oven.

Cream Pudding.

Stir together one pint of cream, three ounces of sugar, the yolks of three eggs, and a little grated nutmeg; add the well beaten whites, stirring lightly, and pour into a buttered pie-plate on which have been sprinkled the crumbs of stale bread to about the thickness of an ordinary crust; sprinkle over the top a layer of bread crumbs and bake.

Quick Puff Pudding, or Strawberry Puff.

Stir one pint of flour, two teaspoons of baking powder, and a little salt into milk until very soft; place in steamer well greased cups, put in each a spoonful of batter, then one of berries, steamed apples, or any sauce convenient; cover with another spoonful of batter and steam twenty minutes. This pudding is delicious made with fresh strawberries, and eaten with a sauce made of two eggs, half cup of butter and a cup of sugar, beaten thoroughly with a cup of boiling milk and one of strawberries.

Favorite Pudding.

Stew prunes or any small fruit, sweeten to taste, and while boiling hot put in a few thin slices of good bread; when the bread has become fully saturated with the boiling juice, put the bread and fruit in alternate layers in a deep dish, leaving a thick layer of fruit for the top. Place a plate over it and when cool set on ice. With whipped cream it will be found most delicious.

Charlotte Russe.

One pint of cream, half ounce of gelatine dissolved in one gill of hot milk; whites of two eggs beaten to a stiff froth, one small teacup of powdered sugar; whip cream; mix cream, eggs and sugar; put in gelatine and milk last. Line a mould with sponge cake, pour over and set on ice to congeal.

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Delicious Lemon Pudding.

The juice and grated rind of one lemon, cup of sugar, yolks of two eggs, three well rounded tablespoons of flour, a pinch of salt, one pint of rich milk; mix the flour and part of the milk to a smooth paste, add the juice and rind of lemon, the cup of sugar, yolks well beaten, the rest of the milk, line plate with puff-paste one-fourth inch thick, pour in custard, bake in a quick oven until done. Beat whites to a stiff froth, add two tablespoons of sugar, spread over the top, return to oven and brown. Serve with cold cream; or for a very nice dish, add whipped cream. This is a rich and not an expensive pudding, and enough for six.

Steamed Fruit Pudding.

Into a bowl break two eggs, add one-half cup of sweet milk, one-half cup of molasses, one-half cup of sugar, one teaspoon of cinnamon, one-fourth teaspoon of cloves, a little nutmeg, and a pinch of salt. Beat together, and add one cup of flour, two tablespoons of melted butter, one-half pound of raisins, one tumbler of almonds or hickory nuts, one-fourth pound of citron cut in fine pieces. Mix well, and add one and one half cups of flour and one level teaspoon of soda in one tablespoon of hot water. Pour into a pan, and put into a steamer; cover closely; set over a pot of hot water, and steam two and one-half hours. Serve with lemon or brandy sauce.

Sauce:—Rub two tablespoons of butter and one cup of sugar to a cream, add two tablespoons of sifted flour, and the grated rind and juice of one lemon, or two tablespoons of brandy or sherry wine. Beat hard, and add three cups of boiling water. Let boil about five minutes, and serve. Omit the lemon and the brandy, and add one-half teaspoon of vanilla, and you have a vanilla sauce. This sauce can be used with almost any pudding and can be flavored to taste. Always add a pinch of salt to pudding sauce of any kind.

MRS. FRANK MAUCH.

Charlotte Russe.

Soak one-half box of gelatine in enough cold water to cover it, for one hour; then set in a warm place to melt. Whip one pint of cream, add three-fourths cup of sugar, one teaspoon of vanilla, and a pinch of salt. Now add the melted gelatine, a little at a time, beating constantly. Then add the beaten whites of two eggs, beat hard, and pour into a dish lined with ladyfingers or sponge cake. Set in a cool place until wanted.

MISS ANNA PFEFFER.

Orange Pudding.

Peel and slice four large oranges, put them into a pudding dish, and sprinkle over them one teacup of sugar. Beat the yolks of three eggs and one-half cup of sugar together; add three tablespoons of corn starch, and stir into one quart of boiling milk. Let boil about five minutes, then pour it over oranges. Beat the whites of the eggs stiff, add two tablespoons of sugar, and spread over the pudding. Brown lightly and set on ice. Serve very cold, with white cake.

MISS WALLIE M. DIES.

Orange Pudding.

Put one quart of milk on to boil. Mix three tablespoons of cornstarch with a little cold milk. Add a pinch of salt and one teacup of sugar to the hot milk. Now add the wet cornstarch and the grated rind of one orange. Let it boil about ten minutes. Peel and slice one dozen oranges; sugar them and put them into the dish in which the pudding is to be served. Now pour the hot mixture over the oranges; set aside to cool; then serve.

MRS. LAURA HENNE.

Cornstarch Pudding.

Heat one quart of milk to boiling, then stir in slowly one cupful of cornstarch; mix with this about six good apples, pared and sliced; add two tablespoonfuls of sugar, one of butter, and a little spice. Pour the whole in a dish and bake forty minutes.

MRS. WALLIE MAUCH.

Steamed or Baked Fruit Roll.

Fresh or canned fruits of almost any kind may be used for these rolls such as apples, peaches, plums, cherries, blackberries, apricots, stewed raisins, and figs. In using canned fruits, drain off the juice and add to it the syrup with which you baste the baked roll; or add it to the sauce you serve with the steamed roll. Serve cream with peach or apple roll. Make a dough of one quart of sifted flour, with two tablespoons of lard, one teaspoon of salt, two teaspoons of baking powder. Mix until smooth, then add enough milk to make a soft dough. Roll out half an inch thick, spread with melted butter, sprinkle with sugar, and then spread with the fruit, roll up and put into a well-greased granite pan. Bake one and one-half hours in a slow oven. Baste often with a syrup made of two cups of sugar, one of water and the juice of the fruit. Boil this to a syrup, and baste the roll with it. Or, after you roll it up, put the roll onto a greased plate, then put it into a steamer and cover closely; set the steamer over a pot of boiling water, and steam one and one-half hours.

MRS. THEODOLINDA DEIS.

Eve's Pudding.

Six large apples pared and chopped; six tablespoonfuls of grated bread; six tablespoonfuls of sugar; six of currants; six eggs; citron to taste; a wine glass of wine; a tablespoonful of mixed nutmeg, cinnamon, and cloves; a quarter of a pound of butter, and three tablespoonfuls of flour. Put in a pudding mold and boil three hours; use cold sauce.

AUNT DINA.

Delicious Chocolate Pudding.

Boil one-half a cake of Baker's chocolate in a quart of milk. When quite dissolved, pour over one pint of bread crumbs and let it stand for one hour. Now mash through a cullender or seive until a perfectly smooth mass is obtained. Add four well-beaten eggs, a cup of butter, two cups of sugar, a little grated nutmeg, one cup of seeded raisins, and one cup of blanched almonds. Steam one hour. Serve with cream.

MRS. ANNA HENNE.

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Date Pudding.

One cup of sugar, butter size of an egg, one cup of boiling water. When well-beaten and cool add one egg. Flour to make a batter, two teaspoonfuls of baking powder, one pound of dates, seeded and chopped; boil in pudding bag one hour and a half. Sauce:—Tablespoon of flour mixed smoothly with little water; cup of sugar, nutmeg to taste, pinch of salt, pint of boiling water. Let boil ten minutes. Just before serving add teaspoonful of butter and four tablespoonfuls of vinegar.

MRS. BARBARA PFEFFER.

Burnt Cream.

Half a cup of granulated sugar put in a skillet and cook until a light brown. Mix the yolks of four eggs with half a cup of white sugar and one quart of sweet milk. When the sugar in skillet is browned add the sweetened milk and eggs. When the milk is added to the hot melted sugar it will harden, but stir constantly until milk is boiling, when all the sugar will be dissolved. Then add one tablespoon of cornstarch dissolved in a little milk and when thickened remove from fire and put in a dish to cool.

MRS. THRESIA DEIS.

Creamed Rice Pudding.

Wash two tablespoons of rice in two or three waters, then let it soak for half an hour in enough cold water to cover it. Then add one teacup of sugar, a pinch of salt, an inch of cinnamon bark, or one-fourth teaspoon of ground cinnamon and one quart of cold milk. Put into the oven and let bake slowly, stirring often. When it begins to thicken, add a teacup of well washed raisins. Let bake a little longer, then remove from the oven. This may be served hot or cold. When served hot, serve with hard sauce; when served cold, serve with cream.

MISS JOSEPHINA HESS.

Pt. Pleasant, W. Va.

Baked Cocoanut Custard.

Grate as much cocoanut as will weigh a pound, mix half a pound of powdered white sugar with the milk of the cocoanut or with a pint of cream, adding two tablespoons of rose-water. Then stir in gradually a pint of rich milk, beat to a stiff froth the whites of eight eggs and stir them into the milk and sugar, a little at a time, alternately, with the grated cocoanut; add a teaspoonful of powdered nutmeg and cinnamon. Then put the mixture into cups, and bake them twenty minutes in a moderate oven, set in a pan half filled with boiling water. When cold, grate loaf sugar over them.

Whipped Cream.

To the whites of three eggs beaten to a froth, add a pint of thick, sweet cream (previously set where it is very cold), and four tablespoonfuls of sweet wine, with three of fine white sugar, and a teaspoonful of the extract of lemon or vanilla. Mix all the ingredients together on a broad platter or pan, and whip it to a standing froth; as the froth rises, take it off lightly with a spoon, and lay it on an inverted sieve with a dish under to catch what will drain through, and what drains through can be beaten over again. Serve in a glass dish with jelly or jam, and sliced sponge cake. This should be whipped in a cool place and set in an ice-box.

Spanish Cream.

Take one quart of milk and soak one box of gelatine in it for one hour; place it on the fire and stir it very often. Beat the yolks of three eggs very light with a cupful of sugar, stir into the scalding milk and heat until it begins to thicken, (it should not boil or it will begin to curdle) remove from the fire, and strain through thin muslin or tarleton, and when nearly cold flavor with vanilla or lemon, then wet a dish in cold water and set aside to stiffen.

Banana Cream.

After peeling the bananas, mash them with an iron or wooden spoon; allow equal quantities of bananas and sweet cream; to one quart of the mixture allow one quarter of a pound of sugar. Beat them all together until the cream is light.

Soft Caramel Custard.

One quart of milk, half cup of sugar, six eggs, half teaspoonful of salt. Put the milk on to boil, reserving a cupful. Beat the eggs and add the cold milk to them; stir the sugar in a small frying pan until it becomes liquid and just begins to smoke. Stir it into the boiling milk; then add the beaten eggs and cold milk, and stir constantly until the mixture begins to thicken. Set away to cool; serve in glasses.

Baked Custard.

Beat five fresh eggs, the whites and yolks separately, the yolks with half a cup of sugar, the whites to a stiff froth; then stir them gradually into a quart of sweet, rich milk previously boiled and cooled; flavor with extract of lemon or vanilla, and half a teaspoonful of salt. Rub butter over the bottom and sides of a baking dish or tin basin; pour in the custard, grate a little nutmeg over and bake in a quick oven. It is better to set the dish in a shallow pan of hot water, reaching nearly to the top, the water to be kept boiling until the custard is baked; three-quarters of an hour is generally enough. Run a teaspoon-handle in the middle of it; if it comes out clean it is baked sufficiently.

German Custard.

Add to a pint of good, rich, boiled custard, an ounce of sweet almonds, blanched, roasted, and pounded to a paste, and half an ounce of peanuts, blanched, roasted and pounded; also a small quantity of candied citron cut into the thinnest possible slips; cook the custard as usual, and set it on ice for some hours before using.

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Cup Custard.

Six eggs, half a cupful of sugar, one quart of new milk. Beat the eggs and the sugar and milk and any extract or flavoring you like, fill your custard cups, sift a little nutmeg or cinnamon over the tops, set them in a moderate oven in a shallow pan half filled with hot water; in about twenty minutes try them with a handle of a teaspoon to see if they are firm. Judgment and great care are needed to attain skill in baking custard, for if left in the oven a minute too long or if the fire is too hot, the milk will certainly whey. Serve cold with fresh fruit sugared and placed on top of each. Strawberries, peaches or raspberries, as preferred.

Boiled Custard.

Beat seven eggs very light, omitting the whites of two; mix them gradually with a quart of milk, and half a cupful of sugar; boil in a dish set into another of boiling water; add flavoring. As soon as it comes to the boiling point, remove it or it will be liable to curdle and become lumpy; whip the whites of the two eggs that remain, adding two heaping tablespoonfuls of sugar; when the custard is cold, heap this on top; if in cups put a strawberry or a bit of red jelly on each. Set in a cold place.

Apple Custard.

Pare, core and quarter a dozen large pippins. Stew among them the yellow peel of a large lemon grated very fine, and stew them till tender in a very small portion of water. When done, mash them smooth with the back of a spoon; you must have a pint and a half of the stewed apple; mix a half cup of sugar with them and set them away till cold. Beat six eggs very light, and stir them gradually into a quart of rich milk alternately with the stewed apples. Put the mixture into cups, or into a deep dish, and bake it about twenty minutes. Send it to the table cold, with nutmeg grated over the top.

Mock Cream.

Take two even tablespoonfuls of corn starch, one quart of milk, three eggs, half a teaspoonful of salt and a small piece of butter. Heat the milk to nearly boiling, and add the starch, previously dissolved in a little cold milk; then add the eggs well beaten, four tablespoonfuls of powdered sugar; let it boil up once or twice, stirring it briskly, and it is done. Flavor with lemon, or vanilla, or raspberry, or to suit your taste. A good substitute for ice cream; serve very cold.

Snow Ball Custard.

Soak rice, and boil in salt water. Then drain and pour over it a little milk. Mold in teacups, and when cold serve with custard around.

Rice Snow Balls.

Boil one pint of rice until soft, in two quarts of water with a teaspoon of salt; put in small cups, and when perfectly cold place in a dish. Make a boiled custard of the yolks of three eggs, one pint sweet milk and one teaspoon cornstarch; flavor with lemon. When cold, pour over the rice balls half an hour before serving. This is a very simple but nice dessert.

Almond Custard.

Blanch a quarter of a pound of sweet almonds, pound them with six ounces of fine white sugar and mix them well with the yolks of four eggs. Dissolve one ounce of patent gelatine in one quart of boiling milk, strain it through a sieve and pour into it the other mixture; stir the whole until it thickens and is smooth, then pour it into your mold and keep it upon ice, or in a cool place until wanted. When ready to serve dip the mold into warm water, rub it with a cloth, and and turn out the cream carefully upon your dish.

Tapioca Custard.

Soak over night, in cold water, one-half cup of tapioca. In the morning drain off the water, and put into a double boiler with one quart of cold milk. Let come to a boil, and boil one-half an hour. Then beat four eggs very light; add one cup of sugar, a pinch of salt, and a teaspoon of vanilla. Stir this into the boiling milk, let boil a few minutes, then turn out to cool. Serve very cold.

French Custard.

One quart of milk, eight eggs, sugar and cinnamon to taste; separate the eggs, beat the yolks until thick, to which add the milk, a little vanilla, and sweeten to taste; put into a pan or farina kettle, place it over a slow fire and stir it all the time until it becomes custard; then pour it into a pudding dish; beat the whites until stiff and dry, have ready a pan of boiling water on the top of which place the whites, cover and place them where the water will keep sufficiently hot to cause a steam to pass through and cook them; place in a dish suitable for the table a layer of custard and white alternately, on each layer of custard grate a little nutmeg with a teaspoon of wine; reserve a layer of white for the cover, over which grate nutmeg, then send to the table and eat cold.

Steamed Fruit Puffs.

One pint of flour, two teaspoons of baking powder and sweet milk to make a batter that will drop from spoon.

Butter five cups and put in each one spoonful of the batter, then some fresh fruit, preserves or jam, then more dough, leaving room to rise. Steam 25 minutes. Serve with sweetened cream or a sauce made of one-third cup of butter and one cup of maple syrup; let come to a good boil.

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TOAST.

Toast should be made of stale bread, or at least of bread that has been baked a day. Cut smoothly in slices, not more than half an inch thick, if the crust is baked very hard, trim the edges and brown very evenly, but if it happens to burn, that should be scraped off. Toast that is to be served with anything turned over it should have the slices first dipped quickly in a dish of hot water turned from the boiling tea-kettle, with a little salt thrown in. Cold biscuits cut in halves and the under-crust sliced off, then browned evenly on both sides, make equally as good toast. The following preparations of toast are most all of them very nice dishes, served with a family breakfast.

Milk Toast.

Put over the fire a quart of milk put into it a tablespoon of cold butter, stir a heaping teaspoonful of flour into half a gill of milk, as soon as the milk on the fire boils, stir in the flour, add a teaspoonful of salt; let all boil up once, remove from the fire, and dip in this slices of toasted bread when all are used up pour what is left over the toast. Cover, and send to the table hot.

Cream Toast.

Heat a pint of milk to boiling, and add a piece of butter the size of an egg; stir a tablespoonful of flour into a cup of rich cream, and add some of the boiling milk to this; heat it gradually, and prevent the flour from lumping; then stir into the hot milk and let it cook for a few moments; salt to taste. After taking from the fire stir in the beaten egg; strain the mixture on to toast lightly buttered.

Oyster Toast.

Select the large ones used for frying, and first dip them in beaten egg, then in either cracker or bread crumbs, and cook upon a fine wire grid-iron, over a quick fire; toast should be made ready in advance, and a rich cream sauce poured over the whole. After pouring on the sauce, finely cut celery strewn over the top adds to their delicacy.

Or wash oysters in the shell, and put them on hot coals, or upon the top of a hot stove or bake them in a hot oven; open the shells with an oyster knife, taking care to lose none of the liquor. Dip the toast into hot, salted water quickly, and turn out the oysters and liquor over the toast; season with salt and pepper, and a teaspoonful of melted butter over each. Oysters steamed in the shell are equally as good.

Mushrooms on Toast.

Peel a quart of mushrooms and cut off a little of the root end. Melt an ounce of butter in the frying pan, and fry in it a half a pound of raw minced steak; add two saltspoons of salt, a pinch of cayenne pepper and a gill of hot water; fry until the juices are extracted from the meat; tilt the pan and squeeze the meat with the back of the spoon until there is nothing left but the dry meat; then remove it; add the mushroom to the liquid, and if there is not enough of it add more butter; toss them about a moment and pour out on hot toast. Some add a little sherry to the dish before removing from the fire.

American Toast.

To one egg thoroughly beaten, put one cup of sweet milk, and a little salt. Slice light bread and dip into the mixture, allowing each slice to absorb some of the milk; then brown on a hot, buttered griddle or thick bottom frying pan; spread with butter and serve hot.

Nun's Toast.

Cut four or five hard-boiled eggs into slices. Put a piece of butter half the size of an egg into a sauce pan, and when it begins to bubble add a finely chopped onion; let the onion cook a little without taking color, then stir in a teaspoonful of flour. Add a cupful of milk, and stir until it becomes smooth, then put in the slices of eggs, and let them get hot. Pour over neatly trimmed slices of hot butter toast. The sauce must be seasoned to taste with pepper and salt.

Tomato Toast.

Pare and stew a quart of ripe tomatoes until smooth, season with salt and pepper and a tablespoon of butter, when done, add one cup of sweet cream and a little flour; let it scald but not boil; remove at once. Pour over slices of dipped toast well buttered.

Oyster Toast.

Make a nice slice of dry toast, butter it and lay it on a hot dish. Put six oysters, half a tin cupful of their own liquor, and half a cup of milk, into a tin-cup or basin, and boil one minute. Season with a little butter, pepper and salt, then pour over the toast and serve.

Lemon Toast.

This dessert can be made conveniently without much preparation. Take the yolks of six eggs, beat them well, and add three cupfuls of sweet milk; take bakers' bread, not too stale and cut into slices; dip them into the milk and eggs, and lay the slices into a spider, with sufficient melted butter, hot, to fry a delicate brown. Take the whites of the six eggs and beat them to a froth, adding a large cupful of white sugar; add the juice of two lemons heating well, and adding two cupfuls of boiling water. Serve over the toast as a sauce, and you will find it a very delicious dish.

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Soft Toast.

Toast well but not too brown, two thin slices of stale bread; put them on a warm plate, sprinkle with a pinch of salt and pour upon them some boiling water; quickly cover with another dish of the same size, and drain off the water. Put a very small bit of butter on the toast and serve while hot.

Egg Toast.

Brown a slice of bread nicely over the coals, dip it in hot water slightly salted, butter it, and lay on the top an egg that has been broken into boiling water, and cook until the white has hardened; season the egg with a bit of butter, and a pinch of salt. The best way to cook eggs for an invalid, is to drop them or else pour boiling water over the egg in the shell, and let it stand for a few minutes on the back of the stove.

Chicken Hash with Rice Toast.

Boil a cup of rice the night before; put it into a square, narrow bread pan, set it in the ice-box. Next morning, cut it into half-inch slices, rub over each slice a little warm butter, and toast them on a broiler to a delicate brown. Arrange the toast on a warm platter and turn over the whole a chicken hash, made from the remains of cold fowl, the meat picked from the bones, chopped fine, put into the frying pan with butter, and a little water to moisten it, adding pepper and salt. Heat hot all through. Serve immediately.

Reed Birds on Toast.

Remove the feathers and legs of a dozen reed birds, split them down the back, remove the entrails, and place them on a double broiler; brush a little melted butter over them and broil the inner side thoroughly first; then lightly broil the other side. Melt one-quarter of a pound of butter, season it nicely with salt and pepper; dip the birds in it, and arrange them nicely on slices of toast.

Apple Toast.

Cut six apples into quarters, take the core out, peel and cut them in slices; put in the sauce-pan an ounce of butter, then throw over the apples about two ounces of white powdered sugar, and two tablespoonfuls of water; put the sauce-pan on the fire, let it stew quickly, toss them up, or stir with a spoon; a few minutes will do them. When tender, cut two or three slices of bread half an inch thick; put in a frying-pan two ounces of butter, put on the fire; when the butter is melted, put in your bread, which fry to a nice yellowish color; when nice and crisp, take them out, place them on a dish, a little white sugar over, the apples about an inch thick. Serve hot.

Cheese Toast.

Toast thin slices of bread an even, crisp brown. Place on a warm plate, allowing one small slice to each person. and pour on enough melted cheese to cover them. Rich new cheese is best. Serve while warm. Many prefer a little prepared mustard spread over the toast before putting on the cheese.

Cheese Toast.

Put half an ounce of butter in a frying-pan; when hot, add gradually four ounces of mild American cheese. Whisk it thoroughly until all melted. Beat together half a pint of cream and two eggs; whisk into the cheese, add a little salt, pour over the crisp toast, and serve.

The two above recipes are usually called "Welch Rarebit."

Eggs on Toast.

Various preparations of eggs can be served on toast, first dipping slices of well toasted bread, quickly in hot salted water, then turning over them scrambled, poached or creamed eggs.

Ham Toast.

Take a quarter of a pound of either boiled or fried ham, chop it fine, mix it with the yolks of two eggs, well beaten; two tablespoonfuls of butter, and enough rich cream to make it soft, a dash of pepper. Stir it over the fire until it thickens, dip the toast for an instant in hot salted water; spread over some melted butter; then turn over the ham mixture. Serve hot.

Minced Fowls on Toast.

Remove from the bones all the meat of either cold roast or boiled fowls. Clean it from the skin, and keep covered from the air until ready for use. Boil the bones and skin with three-fourths of a pint of water until reduced quite half. Strain the gravy and let it cool. Next, having skimmed off the fat, put it into a clean sauce-pan with half a cup of cream, three tablespoonfuls of butter, well-mixed with a tablespoonful of flour. Keep these stirred until they boil. Then put in the fowl finely minced, with three hard-boiled eggs, chopped, and sufficient salt and pepper to season. Shake the mince over the fire until just ready to serve. Dish it over hot toast and serve.

Hashed Beef on Toast.

Chop a quantity of cold roast beef rather fine, and season it well with pepper and salt. For each pint of meat add a level tablespoonful of flour. Stir well, and add a small teaspoonful of soup-stock or water. Put the mixture into a small stew-pan, and, after covering it, simmer for twenty minutes. Meanwhile, toast half a dozen slices of bread nicely, and at the end of the twenty minutes spread the meat upon them. Serve at once on a hot dish. In case water be used instead of soup-stock, add a tablespoonful of butter just before spreading the beef upon the toast. Any kind of cold meat may be prepared in a similar manner.

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CAKES.

Leonora's Cream Cake.

Beat to a cream six eggs, and two cups of sugar, eight tablespoons of cold water, three cups of flour, two teaspoons of baking powder, and bake it in four pie pans a light brown, then split each cake, and have ready the inside cream, one and a half pint of milk, one egg, one cup of sugar, one tablespoon of cornstarch, let come to a boil, and flavor to taste, and fill between the split cakes. This makes two nice cakes.

MISS KATIE STADLER.

Marshmallow Cake.

Take two cups of sugar, one cup of butter, a teacup of sweet milk, three cups of flour, three teaspoonfuls of Royal Baking Powder, the whites of five eggs; beat the butter to a cream, add gradually the sugar, beat well, add the milk a little at a time, then the flour with the baking powder well mixed, and last the whites of the eggs beaten very stiff; bake in layers, spread with boiled icing with one pound of marshmallows cut into dice, place on top or melt the marshmallows in the icing.

MISS LENA STADLER.

LIMA, OHIO.

Boiled Icing for the Above.

One cup of granulated sugar, seven tablespoons of hot water, one tablespoon of vinegar, one teaspoon vanilla, whites of two eggs; boil sugar, water and vinegar together until it ropes, beat the eggs until they stick to the plates; pour the sugar over the eggs, beat until cold.

Cream Cake.

One cup of sugar, three eggs, one cup of flour, one teaspoon of baking powder, half a cup of sweet cream, bake like jelly cake; put one cup of pulverized sugar into a half a cup of cream and spread between layers and flavor to taste.

MRS. FRANK MAUCH.

Hickorynut Cake.

One cup of butter, two cups of sugar, three cups of flour, one of sweet milk, whites of five eggs and yolks of two eggs, a teaspoonful of soda, two of cream of tartar, one cup hickorynut meats rolled and sprinkled with flour, beat whites to a stiff froth.

MRS. H. UNVERFERTH.

Hickorynut Cake.

A cup of butter, two of sugar, three of flour, one of sweet milk, whites of seven eggs, yolks of two eggs, teaspoonful of soda, two of cream of tartar, one pint hickorynut meats rolled and sprinkled with flour, beat whites to a stiff froth. Rich and excellent.

KATIE STADLER.

Hickorynut Cake.

Two cups of sugar, one cup of milk, two-thirds cup of butter, three of flour, three eggs, two teaspoons baking powder, pint of hickorynut kernels cut fine.

ANNA PFEFFER.

Lemon Sponge Cake.

One lemon, three gills of flour, one pint of sugar, eight eggs, beat the yolks of eggs thoroughly, add sugar little by little, and the grated rind of the lemon. Beat the whites of the eggs and add them alternately with the flour, beating very gently, and barely long enough to mix well; when part of the flour is in, add the lemon juice; bake twenty minutes in small loaves.

MRS. CATHERINE GEISLER.

Hickorynut Cake.

One and one-half cups of sugar, one cup of sweet cream, two cups of flour, the whites of four eggs, two teaspoons of baking powder, and one cup of hickorynut meats.

MRS. CHAS. HENNE.

Macaroons.

One pint of hickorynuts chopped fine, one-half pound powdered sugar, three whites of eggs unbeaten, two table-spoons of flour, one even teaspoon of baking powder; stir, and bake in small cakes, dropping a teaspoon at a time in a well greased pan.

MRS. CHAS. HERBIG.

Macaroons.

One pound of sweet almonds blanched and beaten to a paste, mix with them one and a quarter pounds of powdered sugar, the grated rind of two lemons and whites of six eggs. Drop on buttered paper and bake a light brown in a moderate oven.

E. DEIS.

Lady Fingers.

Beat two eggs light, add one teaspoonful of sugar, a little salt and flavoring to taste. Use one teaspoonful of flour sifted with one teaspoonful of baking powder, making the dough of a consistency that can be rolled. Cut into strips the size of the finger and bake.

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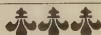
One pound pulverized sugar, four eggs, one knifedip Carbonate Ammonia, beat one hour; one handful of anise seed, one pound sifted flour and more if needed, roll dough on baking board, the thickness of one-quarter inch, draw dough over cookie model, set in a cool place over night, bake in quick oven a delicate brown, place in stone jar one week before use.

MRS. CHAS. LEIBOLD.

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Peppernuts.

One pound A sugar, five eggs, butter the size of a large walnut, beat half an hour, half cup of almonds cut fine, half pound of citron, one quarter teaspoon of pepper, one quarter teaspoon of cloves, one quarter teaspoon of cinnamon, one quarter teaspoon of alspice, half a nutmeg grated, two teaspoonfuls of baking powder, one pound and two ounces of flour, roll in hand the size of a hickorynut, and place in baking pan one inch apart. Bake in quick oven a golden brown.

MRS. CHARLES LEIBOLD.

Orange Cake.

One cupful of butter, two of sugar, one of milk, and three and one-fourth cupfuls of flour; five eggs, leaving out the whites of three, one and one-half teaspoonfuls of baking powder, juice of one orange; bake in jelly cake tins, and spread between the layers an icing made of the whites of three eggs, and enough sugar to make it stiff; juice of one, and grated rind of two oranges.

MRS. JOS. MOHR.

Thanksgiving Cake.

Make batter as for cocoanut cake; bake four layers in jelly tins; make frosting of whites of three eggs, three teaspoons baking powder, and three-fourths pound pulverized sugar; with frosting for first layer, mix rolled hickory nut meats, with that for second layer, mix fine sliced figs, for third with blanched almonds chopped, and on the top, spread the plain frosting and grate cocoanut over thickly.

WALLIE DEIS.

Hickory Nut Cake.

Two cups of sugar, three-fourths of a cup of butter, three-fourths of a cup of milk, three cups of flour, three teaspoonfuls of baking powder, one pint of hickory nut meats rolled fine, whites of six eggs beaten stiff; ice cake on top, between, and sides, and place nuts in halves on cake.

MISS LEIBOLD.

Hickory Nut Cakes.

Two cups of sugar, two eggs, two cups of flour, half a teaspoonful of baking powder, one cup of hickory nuts cut fine; beat sugar and eggs half an hour; drop in pan with a spoon; bake in a slow oven.

MRS. JOS. LOGES.

Sponge Cake With Nuts and Cream.

Six eggs, one and one-half cups of flour, one and one-half cups of sugar, one and one-half teaspoons of baking powder, one-half pint of chopped almonds and one pint of sweet cream, grated rind and juice of one lemon, or one teaspoon of vanilla. Beat yolks and sugar ten minutes with flavoring. Beat whites until you can cut with a knife; add with yolks and stir slowly; then take flour and stir; add nuts; the very last sprinkle the baking powder over dough and stir. Bake slowly one hour; let cool; then cut in three layers. Whip the cream stiff, add one tablespoon of sugar, use for filling, and form in the shape of a pyramid.

MISS MATHILDA SCHWIND.

Sponge Cake.

One cup of sugar, three eggs, one cup of flour, one teaspoonful of baking powder; at last add three tablespoonfuls of boiling water.

MRS. CHAS. FETH.

Sponge Cake.

Three eggs, one cup of sugar, one cup of flour; beat the eggs very light, then add the sugar, stir in the flour, and one teaspoonful of water, and flavor to taste.

MARY A. SMITH.

Lemon Cake.

One and a half cups sugar, two-thirds cup of butter, two and a half cups of flour, five eggs beaten separately, four tablespoons sweet milk, one teaspoon cream tartar and a half teaspoon of soda. Filling: One cup sugar, two tablespoons butter, two eggs and the juice of two lemons or oranges, beat all together and boil until jelly.

MRS. H. G. W.

Plain Sponge Cake.

Beat the yolks of four eggs together, with two cups of fine powdered sugar. Stir in gradually one cup of sifted flour, and the whites of four eggs beaten to a stiff froth, then a cup of sifted flour, in which two teaspoons of baking powder have been stirred, and lastly a scant teacupful of boiling water, stirred in a little at a time. Flavor, add salt, and however thin the mixture may be, do not add any more flour; bake in shallow tins.

MRS. JNO. WILLIAMS.

Gold Cake.

Two cups of sugar, one of butter, one of milk, whites of six eggs, three and one-half cups of flour, one and one-half teaspoons of baking powder.

MRS. JOS. BROWN.

Cocoanut Cake.

One-half cup butter, five eggs, leaving out whites of two, two cups sugar, one cup milk, two and a half cups flour, putting in the half cup before the milk; two heaping teaspoons baking powder. Flavor with vanilla. For icing, beat the whites of two eggs and add a cup of powdered sugar and sprinkle thick with cocoanut on top and sides.

Marshmallow Cake.

Six eggs, two cups sugar, A., beat fifteen minutes; half cup boiling water, two and a half cups flour, a tablespoon baking powder. Icing. Three tablespoons gelatine with three-fourths cup boiling water, pound triple X sugar; beat till light.

Tutti Fruitti Cake.

Cream one cup each of sugar and butter, add with a cup of milk two and a half cups of flour sifted, with two heaping teaspoons of baking powder, one pound each of raisins, figs, almonds and dates, and a quarter of a pound of citron, followed by the whites of seven eggs. Blanch the almonds and shred them in fine pieces. Bake in a slow oven.

AUGUST J. HIRSCH,
Grocery,



260 East Oak Street,

DAYTON, OHIO.

Catholic Library Store,

JOSEPH D. NEUMANN, Manager.

411 East Fifth Street,

DAYTON, OHIO.

JOHN G. WILL.

Grocer

S. E. Cor. Franklin and Perry Streets.

Nut Cake.

Two cups of sugar, one of butter, one of milk, five eggs, one tablespoon cloves, one of cinnamon, one of nutmeg, one pint of raisins, one pint of nuts, one and a half teaspoons of soda, four cups of flour. MRS. JOSEPH ANDERSON.

Jelly Cake.

Four cups of flour, two teaspoons baking powder, two cups of sugar, two-thirds cup of butter, three eggs, one cup of milk, a little salt and flavor to taste. Put half of the mixture in two oblong tins and add to the remainder about three tablespoons of molasses, one large cup of raisins, stoned and chopped, one teaspoon cinnamon, half a pound of citron sliced fine, a tablespoon of flour and a half teaspoon each of cloves and allspice, with a little grated nutmeg. Put this latter mixture in two tins in size and shape like the former; put the white and brown together alternately with jelly or raspberry jam between. Or, it will make a handsome marble loaf if baked in one pan, omitting the fruit and pouring in the light and dark in alternate layers.

Orange Cake.

Rub to a cream two cups of sugar and a half a cup of butter, beat well and add five eggs and beat all together; add one pint of flour, sifted with one and a half teaspoons baking powder; next add one cup of milk and flavor with orange. Mix into a smooth batter and bake in a moderate oven. When baked and cool, ice the top with the following: The whites of three eggs whipped to a froth, carefully mixing in with them two cups sugar and the juice and grated rind of two sour oranges.

Lady Fingers.

Beat two eggs light, add one cup sugar, a little salt and flavor to taste. Use one cup of flour sifted, with teaspoon of baking powder, making the dough of a consistency that can be rolled. Cut into size of the finger and bake.

Alice Cake.

One and a half cups of sugar, half cup of cream, four well-beaten eggs and a little salt. Beat well, add two cups of flour mixed with a teaspoon of baking powder. Bake in a hot oven.

Almond Cake.

Beat one teacup of sugar with half a teacup of butter; add a teacup of milk; sift two teacups of flour with a teaspoon of baking powder and add four whites of eggs and one pound of blanched almonds chopped fine.

Portugal Cake.

One pound of flour with the same quantity of powdered sugar, half pound of butter, eight eggs, one grated nutmeg, one teaspoon of lemon extract with raisins or currants as desired. Beat the whites and yolks of eggs separately.

Sunshine Cake.

Whites of seven small eggs, yolks of five, one cup of granulated sugar, three-fourths cup of flour, one-third teaspoon cream tartar, and a pinch of salt added to the whites of eggs before whipping. Sift, measure, and set aside flour and sugar. Separate eggs putting whites in the mixing bowl and the yolks in a small bowl; beat yolks to a very stiff froth. Whip whites about half, add cream of tartar and whip until very stiff, add sugar to the whites and beat in, then yolks and beat in, then flavor and beat in, then flour and fold lightly through. Bake in moderate oven.

Cream Sponge Cake.

Two eggs, half cup of sugar, three-fourths of a cup of flour, one teaspoon of baking powder and two tablespoons of cold water, bake in two jelly tins. Filling: Boil one cup of milk, stir in one tablespoon of corn starch mixed with cold water, a scant half cup of sugar, one egg, small piece of butter and flavor to taste.

Strawberry Cake.

Bake three sheets of sponge cake as for jelly cake; prepare cream by whipping and sweetening; put layers of strawberries between the sheets of cake and pour cream over each layer and over the top.

Macaroons.

One pound of sweet almonds blanched and beaten to a paste; mix with them one and a quarter pounds of powdered sugar, the grated rind of two lemons and the whites of six eggs. Drop on buttered paper and bake a light brown in a moderate oven.

German Puffs.

Sift together one pint flour, two tablespoons sugar, one and a half teaspoons of baking powder and a pinch of salt; mix in three tablespoons of butter, four eggs, two ounces sweet almonds, half pint of cream, half teacup raisins and a half wine-glass of rum. Beat the butter and sugar to a cream, add eggs, one at a time, beating the mixture from three to four minutes between each addition. Mix the whole together into a smooth batter and pour into well greased cups to two-thirds of their capacity. Bake twenty minutes in a fairly hot oven, and if at the end of that time any uncooked batter adheres to a straw inserted in the puffs they must be returned to the oven for a few minutes longer, or until the inserted straw comes out clean.

Cream Cake.

Two cups of sugar, half a cup of butter, one cup of milk, four eggs, four cups of flour, two teaspoons of baking powder and flavoring.

For Filling:—Boil half a pint of milk, then add one egg, one tablespoonful of cornstarch, four tablespoons of sugar and one-fourth teaspoon of butter beaten well together; then add the remaining half pint of milk; boil all together stirring constantly, then add flavoring.

LULU ZIEGLER.

Sponge Cake.

Stir to a sponge six yolks, one half pound of sugar, and one teaspoonful of lemon extract; mix in lightly the stiffly beaten whites of six eggs, and add lastly one pound of sifted flour.

MRS. JOHN DEIS.

White Mountain Cake.

Two cups of sugar, one-half cup of butter, one cup of milk, three cups of flour, whites or four eggs, and two teaspoonfuls of baking powder.

MARY A. SMITH.

Sponge Cake.

One pound of sugar, one pound flour, ten eggs, stir yolks of eggs and sugar till perfectly light; beat whites of eggs, and add them to the flour; after beating lightly, flavor with lemon, three teaspoons of baking powder in the flour will add to its lightness, but it never falls without. Bake in a moderate oven.

MRS. LOUISA FROENDHOFF.

Velvet Sponge Cake.

Two cups of sugar, six eggs leaving out the whites of three, one cup of boiling hot water, two and a half cups of flour; one tablespoonful of baking powder in the flour; beat the yolks a little, add the sugar and beat fifteen minutes; add the three beaten whites and the boiling water just before the flour, flavor with a teaspoon of lemon extract, and bake in three layers; put in between them icing, made by adding to the three beaten whites of eggs, six dessert spoonfuls of pulverized sugar to each egg, and lemon to flavor.

LENA SCHWIND.

Feather Cake.

Half a cup of butter, three of flour, two of sugar, one of milk, three eggs, a little grated lemon, and two teaspoonfuls of baking powder.

LENA SCHWIND.

White Cake.

Two cups of sugar, one cup of butter, beaten to a cream, the whites of eight eggs, beaten to a froth, one cup milk, and four cups of flour, bake one hour if in one cake.

ANNA WAGNER.

Angels' Food.

The whites of eleven eggs, flour, thirteen ounces of powdered sugar, small teaspoonful of cream of tartar, one teaspoon of vanilla. Sift the sugar four times, sift the flour with cream of tartar four times, beat the eggs to a perfect stiff froth on ice or in a pan of cold water, mix in the sugar very thoroughly with spoon but do not beat too hard, as that will make it heavy; then flavor, mix in the flour well, put in pan with the spoon, bake three quarters of an hour; do not butter the pan.

MRS. P. J. ROTTERMANN.

French Cream Cake.

One cup of sugar, and three eggs beaten together, one and a half cups of flour, two teaspoons of baking powder well mixed, three tablespoons of water; bake in two tin pie plates, making two cakes. For custard or cream filling, take nearly one pint of milk, beat and when nearly boiling add two small tablespoonfuls of cornstarch wet with a little cold milk, two beaten eggs, with one half cup of sugar, cook and stir it all the time until it thickens enough to drop from a spoon without running; remove from fire, add a half a teacup of melted butter, when cool add two tablespoonfuls of vanilla; turn out the cakes on a molding board, and split them with a short knife. Spread the cream in each cake.

MISS ELLIE REICHMANN.

White Cake.

Twelve ounces of sugar, four ounces of butter, one-half pint milk, one teaspoon vanilla, two teaspoons of baking powder, ten ounces flour, whites of four eggs beaten stiff. Bake in layers.

MARY K. HAHN.

Egg Kisses.

Take one-half pound granulated sugar, the whites of four eggs beaten very stiff, put writing paper in a pan, and drop it in the pan with a teaspoon; bake in a slow oven three quarters of an hour.

CRESECIA WECKER.

Angel Food.

Put into one tumbler of flour, one teaspoonful of cream of tartar, then sift it five times. Sift also one glass and a half of powdered sugar. Beat to a stiff froth the whites of eleven eggs; stir the sugar into the eggs by degrees; very lightly and carefully, adding three teaspoonfuls of vanilla extract. After this, add the flour, stirring quickly and lightly; pour it into a clean, bright tin cake dish, which should not be buttered or lined. Bake at once in a moderate oven about forty minutes, testing it with a broom straw; when done, let it remain in the cake tin, turning it upside down, with the sides resting on the top of two saucers, so that a current of air will pass under and over it.

MRS. CARL HENNE.

White Cake.

Beat the whites of eight eggs to a light froth, add gradually a pound of white sugar, beat quarter of a pound of butter to a cream; add one teacup of sweet milk with a small spoon of saleratus salts dissolved in it, add the eggs to butter and milk, add as much sifted flour as will make it thick as pound cake mixture, and a teaspoon of orange flavor, water or lemon extract; then add quarter of a pound of shelled almonds, blanch and beat to a paste, with a little white of egg, beat the whole together until light and white; line a square tin pan with buttered paper, put the mixture an inch deep and bake half an hour in a quick oven, when cold take paper off and ice the side turned down.

LOUISA FROENDHOFF.

Sunshine Cake.

Stir together till creamy, the following ingredients: The yolks of three eggs, three ounces of sugar, half a teaspoon of lemon extract, mix in lightly the stiffly beaten whites of six eggs. Lastly add the following which are all first mixed together:—Four ounces of flour, two ounces of sugar, and a half a teaspoonful of baking powder. Put in ungreaed pan and bake in moderate oven for thirty minntes.

MRS. MARY K. HAHN.

White Cake.

Ingredients for two cakes:—Whites of fourteen eggs, one pound of powdered sugar, half pound of butter, one pound of flour, two teaspoonfuls of baking powder, two teaspoonfuls of extract of bitter almonds. First: Beat the butter with your hand to a cream. Second: Add the sifted sugar, beating it till it stands. Third: The eggs, (beaten to a stiff froth) this must now be beaten till it cheeses. Fourth: The flavor Fifth: The flour with baking powder, sifted in slowly, and beat this till flour is thoroughly mixed in, have all the ingredients ready, before starting; and let some beat the eggs, as the success of the cake depends mostly on the proper beating; butter pans; bake with slow fire about forty minutes, not opening the stove for at least fifteen minutes. Ice either with chocolate or white icing. MRS. P. J. ROTTERMANN.

Delicate Cake.

Two cups of sugar, one cup of butter, five eggs one cup of sweet milk, two teaspoons of baking powder. Beat whites of eggs to snow and lastly add two cups of flour.

CORA FETH.

Jelly Rolls.

Three eggs, one teacup of fine sugar, one teacup of flour, beat the yolks until light, then add the sugar, then two table spoonfuls of water, a pinch of salt. Lastly, stir in the flour, in which there should be a heaping teaspoon of baking powder; flour added gradually, bake in long shallow biscuit tins well greased, turn out on a damp towel on a bread board and cover the top with jelly. Role up while warm.

MARY A. SMITH.

Snow Balls.

One cup sugar, one cup thick cream, the whites of five eggs, two teaspoonfuls of baking powder, flour enough to make a batter. Bake in small buttered cups.

ELLA M. REICHMANN.

Cake.

One cup sugar, a small half cup butter, half cup milk, the whites of four eggs, two cups of flour, and two teaspoonfuls of baking powder.

MARY A. SMITH.

A Layer Jelly Cake.

One cup not quite full of butter, beat it with two cups of sugar, then put in the yolks of three eggs, beat hard, and one cup of milk a little at a time, then the whites of three eggs, three cups of sifted flour, three teaspoonfuls of baking powder.

MRS. SMITH.

Sour Cream Cake.

Two eggs, one cup of granulated sugar, one cup of sour cream, two cups of flour, one level teaspoon of soda, and one-half teaspoonful of cream of tartar; flavor to taste; the cream of tartar is added because the acidity of the cream is so variable. Bake in cups or gem pans.

MISS MATHILDA SCHWIND.

Lemon Crackers.

Two cups of white sugar, one cup and a half of lard or butter, one pint of sweet milk, two eggs, five cents worth baking ammonia, five cents worth of oil of lemon, a little salt, and flour to make a stiff dough; then beat it a half an hour, roll out thin and cut in squares, bake in a quick oven.

MARY A. SMITH.

Scotch Cookies.

One-half pound of sugar, four ounces of butter, one and a half tablespoons of molasses, one quarter teaspoon of mixed spices, two eggs; mix all altogether, and add lastly thirteen ounces of flour, mix with one level teaspoon of baking powder; do not add more liquid, as this receipt is just right. Glaze tops with a wash made of one egg or the yolk only, and one tablespoonful of milk, beaten together before baking.

ANNA PFEFFER.

Sugar Cookies.

One-half pound of sugar, quarter pound of butter, one egg, a little flavoring, stir all together, then add one cup of sweet milk, and lastly one pound of flour, one teaspoon of baking powder. Roll out, dredge with sugar, cut in circles and bake.

MRS. MARY K. HAHN.

Mother Christie's Cookies.

Two eggs, one cup of sugar, half cup of butter, two table-spoons of milk, two teaspoonfuls of baking powder, flour to stiffen; mix soft. Flavor with vanilla.

MARY SMITH.

Vanilla Wafers.

Four ounces of powdered sugar, four ounces of butter, rub to a cream, stir in one egg, a little vanilla, three tablespoons of milk, and four ounces of sifted flour. Drop in small dots on greased tin.

MARY K. HAHN.

Blitz Kuchen.

Scant one pound of butter, one pound of sifted flour, one of sugar, eight eggs and vanilla. Beat butter to cream, add sugar, cream it, add eggs one by one, and flour by spoonfuls alternately, beating all the time, spread in pan real thin and sprinkle one pound of almonds chopped fine, one teaspoon of cinnamon, one tablespoon of sugar, mix together over the top. Bake in a slow oven eight minutes and cut into squares before they get cold. If placed in a jar will keep for a month.

MATHILDA SCHWIND.

Calla Lilies.

Four eggs beaten separately, one cup of sugar, one and a third cups of flour, one teaspoon of Royal Baking Powder mixed with flour. Flavor to taste. Drop on tins, bake a few at a time. While hot, roll in the shape of a cornucopia, fasten with a tooth pick; when cool, fill with whipped cream, sweetened and flavored to taste; when ready to serve arrange in a suitable dish with calla lilies leaves.

THERESA DEIS.

Good Cookies.

Five eggs, one cup of sour cream, three cups of white sugar, two cups of butter, two teaspoonfuls of soda; mix as soft as convenient, and roll out thin and cut with biscuit cutter.

AMELIA SCHWIND.

Lemon Cookies.

One pint of sugar, one cup of butter, the rind and juice of one lemon, two eggs, three teaspoonfuls of baking powder, flour enough to make a soft dough; after getting the dough ready, sprinkle with granulated sugar; then cut into little cakes and bake.

MISS SARAH GÖETZ.

Cookies.

One egg, two cups of sugar, half a cup of water, one cup of butter, two teaspoonfuls of baking powder, one teaspoon of extract; flour enough to make a stiff dough, roll and cut into small cakes.

MRS AULL.

Cream Cookies.

Two cups of sugar, one cup of butter, one cup of sour cream, one teaspoon of soda, one teaspoon of lemon extract. Add flour enough to make dough soft as can be handled. Delicious.

MRS. FR. MAUCH.

Cookies.

Four eggs, two cups of sugar, half cup of butter, half cup of milk, three teaspoons of baking powder, three cups of flour.

MRS. SMITH.

South Carolina Cake.

One small cup of butter, three cups of sugar, three cups of flour, half a cup of milk, four eggs, one cup of raisins, a little brandy, half a teaspoon of soda.

White Cake. (Solid.)

Three-fourths cup of butter, one and a half cup of pulverized sugar, one scant cup of water, three cups flour, three teaspoonfuls of baking powder, whites of five eggs, flavor to taste, ice top and sides.

MISS LEIBOLD.

Caramel Cake.

Two cups of pulverized sugar, three fourths cup of butter, three-fourths cup of milk, three cups of flour, two teaspoonfuls of baking powder, whites of seven eggs beaten stiff. Icing:—Two cups of brown sugar and one cup of sweet cream; a lump of butter the size of an egg, flour to taste, cook until it brittles.

MISS LEIBOLD.

Fruit Cake.

Ten eggs, five cups of brown sugar, one-half pint of molasses three teacups of soft butter, one lemon grated rind and juice, one pound of figs, one pound of citron, two pounds of currants, three pounds of seeded raisins, one pound of dates, one tablespoon of ground cinnamon, one tablespoon of ground cloves, one tablespoon of grated nutmeg, one teaspoon of soda, one glass of brandy or wine, one and one-half quarts of flour. This is a large recipe and makes two large cakes. All fruits are to be chopped fine. Bake carefully in a moderate oven for two and a half hours.

MRS. A. B. NIGHTINGALE.

Fruit Cake.

Three teacups of flour with three teaspoons of baking powder, one teacup each of brown sugar and molasses, one-half teacup of butter, three eggs, one-half teaspoon each of allspice, cloves, cinnamon and nutmeg, one-half pound citron, stemmed raisins, currants and figs, with one cup of nut meats. Mix fruit and spices together the day before making the cake; bake in a slow oven, when done pour a wine glass of wine over it and put in oven a few minutes.

MARY SHAUB.

Ginger Cookies.

Two pints of New Orleans molasses, one pint of sour cream, and one-half pint of lard, three teaspoonfuls of soda, two teaspoonfuls of ginger, flour to roll out.

MRS. MARY A. SMITH.

ESTABLISHED 1780.

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Dorchester, Mass., U. S. A.

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Chocolate Cake.

The whites of eight eggs, two cups of sugar, one cup of butter, three heaping cups of flour, one cup of sweet milk, three teaspoonfuls of baking-powder. Beat the butter to a cream, stir in the sugar, and beat until light, then the milk and the flour may be added, also the beaten whites. When well beaten divide into two equal parts, and grate half a cake of sweet chocolate into it. Bake in layers and spread with custard, and alternate the white and dark. The custard for this cake should be made as follows:—Add one tablespoonful of butter to one pint of milk, and let it come to a boil; stir in two eggs beaten with one cup of sugar and two teaspoonfuls of corn-starch, dissolved in a little milk.

MRS. C. HENNE.

Chocolate Layer Cake.

Whites of three eggs, two cups of sugar, one cup of milk, two large tablespoonfuls of butter, three cups of flour, two heaping teaspoonfuls of baking powder; bake half of the batter in two pans, and to the remaining half add one-half cupful of grated chocolate, then bake. When done pile up the layers light and dark, spreading chocolate icing between.

MRS. MARY A. SMITH.

Chocolate Cake.

Two cups of sugar, one cup of butter, one cup of milk, five eggs, leaving out the whites of three, three cups of flour, two teaspoonfuls of baking powder, bake in three deep jelly tins. For icing take the whites of three eggs beaten stiff, one and a half cups of powdered sugar, six tablespoonfuls of grated chocolate, two teaspoonfuls of vanilla.

LENA SCHWIND.

Spice Cake.

Four eggs, two cups of brown sugar, one-half a cup of melted butter, one-half a cup of sour milk, two cups of flour, one teaspoonful of soda, one and a half teaspoonfuls of cinnamon, half a teaspoonful of cloves, one teaspoonful of allspice, half a nutmeg.

MARY A. SMITH.

Wapakoneta, O.

Molasses Cake.

One pint of molasses, three cups of sugar, one cup of butter, one cup of lard, one large heaping spoon of soda, four eggs, one cup of cinnamon, one cup of water; mix very stiff with flour, then let it stand twenty-four hours, then mix it as stiff with flour as you can, roll thin and bake.

MARY ANDREWS.

Marble Cake.

White part:—Whites of four eggs, one cup of white sugar, half a cup of butter, half a cup of sweet milk, two teaspoons of baking powder, one teaspoonful of vanilla or lemon, and two and one-half cups of sifted flour.

Dark part:—Yolks of four eggs, one cup of brown sugar, one-half cup of cooking molasses, half a cup of butter, half a cup of sour milk, one teaspoonful of ground cloves, one teaspoonful of cinnamon, one teaspoonful of mace, one nutmeg grated, one teaspoonful of soda, the soda to be dissolved in a little milk, and added after a part of the flour is stirred in; one and a half cups of sifted flour.

Drop a spoonful of each kind in a well buttered cake dish, first the light part and then the dark part alternately. Try to drop it so that the cake shall be well streaked through, and has the appearance of marble. MRS. MARY A. SMITH.

Spice Cakes.

One pound of sugar, four eggs, two teaspoonfuls of cinnamon, a half a teaspoon of alspice, cloves, and one-third teaspoon of pepper, half a cup of milk, two cups of flour, two teaspoonfuls of baking powder, nuts and citron chopped fine; bake in ginger pans; ice when cold and cut in small squares.

MISS MARY MUELLER.

Devil's Food.

Two cups of brown sugar, half a cup of butter, half a cake of chocolate, half a cup of hot water, half a cup of sour milk, two and a half cups of flour, two eggs, one teaspoon of soda.

MRS. JOS. BROWN.

Devil's Food.

Two cups of brown sugar, half a cup of butter, two eggs, beat separate; half a cup of sour milk, half a cake of Baker's chocolate, half a cup of boiling water, with one teaspoonful of soda, three cups of sifted flour. Icing for the above:—Two cups of brown sugar, butter the size of an egg, two-thirds of a cup of sweet milk; boil till thick, when cool spread on the cake.

MRS. SMITH.

Devil's Food.

Two cups of brown sugar, half a cup of butter, two eggs, one teaspoon of soda dissolved in half a cup of sour milk; half a cake of German sweet chocolate, grated in a quarter of a cup of boiling water, three scant cups of flour and a little salt. Filling:—Two cups of brown sugar, half a cup of butter, one-half a cup of sweet milk; let boil like candy, so that it is like wax when dropped into water; take off from the fire and let set two or three minutes, then stir it. Some add half a cake of grated chocolate, and then stir until it gets thick like icing, and spread on the cake while warm.

CATHERINE REICHMANN.

Hickory Nut Cake.

Two cups of sugar, three cups of flour, mixed with three teaspoonfuls of baking powder, three-fourths of a cup of butter, three-fourths of a cup of milk, whites of six eggs, and one pint of hickory nut meats rolled fine. LENA SCHWIND.

Spice Cake.

The white part:—One cup of sugar, half a cup of butter, beaten to a cream; the whites of three eggs beaten to a froth; half a cup of milk or water, two cups of flour well mixed with one heaping teaspoon of baking powder.

The dark part:—Two cups of sugar, one cup of butter, the yolks of five eggs, one cup of milk or water, three and a half cups of flour, two heaping teaspoons of baking powder, one teaspoonful each of alspice, cinnamon, nutmeg, one coffee cup of seeded and chopped raisins.

MRS. JOS. ANDERSON.

Jam Cake.

Three cups of sugar, one cup of butter, five eggs, one cup of sour milk, one teaspoon of soda, five cups of flour and two cups of jam; one teaspoon each of cloves, alspice, nutmeg and cinnamon; bake in layers, and for custard, grate two lemons, two apples, two cups of sugar, two eggs, then boil.

LENA SCHWIND.

Black Cake.

Two cups of brown sugar, half a cup of butter, half a cup of sour milk, two eggs; beat all together; then dissolve one teaspoon of soda, in half a cup of hot water, grate one-quarter of a cake of Baker's chocolate; put in hot water with soda; stir in cake two half heaping cups of flour, and one tablespoonful of vanilla; bake in layers and ice.

AMELIA SCHWIND.

Pepper Nuts.

One pound of sugar, one pound of flour, four eggs, one teaspoon of baking powder, one-half teaspoon of pepper, three tablespoonfuls of brandy, spice to tast. Let dry over night and put a few drops of brandy on top before putting in oven.

Fruit Cake.

Two cups of molasses (Orleans), two cups brown sugar, one and three-fourths of butter, one cup of milk, five cups of flour, five eggs, one dozen figs, one and one-half pounds of raisins (seedless), one and a half pounds of currants, one pound of citron, two teaspoons of allspice, two of cloves, two of cinnamon, two of nutmeg, three of baking powder, dissolved in the milk, mix the fruit with half the flour and add last. Beat the sugar, butter and yolks of eggs until very light, then add the molasses, then the spices, then baking powder, then the whites of eggs beaten to a stiff froth, then add half the flour, the other half mix with the fruit, line the pans with paper; butter must not be heated.

Nut Cookies.

One pint of sugar, one pint of flour, one pint of nuts, three eggs and two teaspoons of baking powder. Drop in spoonfuls and bake. J. S.

Coffee Cake.

One cup of butter, two cups of sugar, half a cup of molasses, two eggs, one large cup of strong coffee, half a teaspoonful of cloves, one of nutmeg or mace, one of cinnamon, one and a half cups of seedless raisins, three teaspoonfuls of baking powder, one cup of hickorynut meats.

MISS MARY MILLER.

Pickled Pork Cake.

One pound of pickled pork chopped fine, one quart of boiling water over the pork, two pounds of raisins, one pound of currants, one pound of brown sugar, half a pound of citron, one pint of New Orleans molasses, tablespoonful of allspice, tablespoonful of cloves, a tablespoonful of ginger, tablespoonful of cinnamon, two grated nutmegs and flour to stiffen. Three tablespoonfuls of baking powder. Bake two hours with a little fire.

MRS. AMER KELLER.

Anise Cakes.

One pound of powdered sugar, four eggs, one quart of flour, a few drops of anise oil, one teaspoon of baking powder; beat sugar and eggs a half an hour, drop in pans with the spoon and bake in a slow oven.

MRS. JOS. LOGES.

Ginger Cake.

One cup of molasses, two cupfuls of sugar, one scant cup of shortening, one cupful of sour milk, four eggs, four cupfuls of flour, one teaspoonful of soda, one tablespoonful of ginger or cinnamon.

MRS. CARL HENNE.

Troy, Ohio.

Ginger Bread.

Two-thirds of a cupful of molasses, one-half cupful of butter (scant), one-half cupful of boiling water, one teaspoonful of soda, one teaspoonful of ginger, two large cups of flour.

MISS SOPHIA WIMMERS.

Ginger Bread.

Three eggs, one cup of molasses, one and one-half cups of sugar, one-half cupful of lard or butter, four cupfuls of flour, one and one-half tablespoonfuls of ginger, one tablespoonful of soda dissolved in two tablespoonfuls of boiling water.

Wapakonetta, Ohio.

MARY A. SMITH.

Ginger Snaps.

Two cups of Orleans molasses, one cup of lard, one teaspoonful of soda, one teaspoonful of ginger, and flour enough to roll stiff.

MISS CATHERINE LITTLE.

Ginger Bread.

One cup of Orleans molasses, one scant cup of shortening, one-fourth cup of sour milk, four good sized cups of flour, one teaspoonful of soda, one tablespoonful of ginger or cinnamon, one cup of raisins or citron, mixed; mix flour and raisins. Bake in square pans. Also use four eggs.

MRS. CARL HENNE.

Ginger Snaps.

Two cups of New Orleans molasses, one cup of sugar, three-fourths cup of lard, one tablespoon of ginger, one of cinnamon, one of salt, two teaspoonfuls of soda, flour enough to roll thin, boil well before adding soda and flour.

CALLIE WEINGARTNER.

Ice Cream and Sherbets.

Ice Cream.

One quart of new milk, two eggs, two tablespoons of corn-starch; heat the milk in a dish set in hot water, then stir in the cornstarch mixed smooth in a little of the milk; let it boil for one or two minutes, then remove from stove and cool and stir in the eggs and a half a pound of sugar. If it is to be extra nice, add a pint of rich cream, and one-fourth pound of sugar; strain the mixture, and when cool add the flavoring and freeze as follows: Prepare freezer in the usual manner, turn the crank one hundred times then turn upon the ice and salt a quart of boiling water from the teakettle. Fill up again with ice and salt, turn the crank fifty times one way and twenty-five times the other, which serves to scrape the cream from sides of freezer; by this time it will turn very hard indicating that the cream is frozen sufficiently.

MRS. JOHN DEIS.

Pineapple Sherbet.

One large pineapple grated fine, six lemons, two pounds of pulverized sugar, two quarts of water; freeze short time, then add beaten whites of six eggs. This will make a gallon.

JULIA E. McGRATH.

Sherbet.

Two pints of sugar; put on to boil with two pints of water and one pint of lemon juice, one tablespoon of gelatine soaked in cold water and dissolved in a warm place. When half frozen add beaten whites of two eggs.

For cherry ice, take juice of three lemons and a pint of cherries mashed fine.

MATHILDA SCHWIND.

Pineapple Ice Cream.

One quart of cream, three pints of new milk, two pints of powdered sugar, juice of three lemons, one can of shredded pineapples; whip cream, add sugar and milk, then pineapple, last the juice of the lemon.

M. SCHWIND.

Premium Ice Cream.

For two quarts of vanilla ice cream take two teacups full of milk, put the milk in a pan, and set the pan in a basin of water, beat the yolks of two eggs, stir into the boiling milk, continue stirring until it thickens, like custard. When cool add the whites of four eggs beaten to a stiff froth, one coffee cup of pulverized sugar, put in the ice when ready for freezing, add one quart of rich cream, three teaspoonsful of extract of vanilla and freeze.

MRS. MARY SMITH.

Strawberry Sherbet.

Remove the stems from several boxes of strawberries, equal in weight to one pound or more; mash them; mix with them the juice of one lemon, one tablespoonful of orange flour water, or juice of three oranges, and three pints of water; in the course of four hours' time strain the juice of the strawberries into another basin, pressing them to extract as much of the juice as possible. Add to the juice one pound of double refined sugar, and stir it until the sugar has dissolved, then strain and pack in ice for one hour.

MRS. HAAS.

Chocolate Ice Cream.

Make a smooth boiled custard of three pints of milk, two cups full of sugar, four beaten eggs, two tablespoonfuls of flour, a quarter teaspoon of salt; cook well. Melt half an ounce of grated chocolate, a scant half cup of sugar, and a spoonful of water; add to the custard; flavor with a teaspoonful of vanilla. When cool add a pint of cream and freeze.

MRS. JOS. LOGES.

Ice Cream.

One quart of cream, one pint of milk one cup of sugar, the whites of three eggs beaten to a stiff froth, two teaspoons of vanilla, strain through a cloth and then into a freezer, then add the eggs and freeze. M. S.

Ice Cream.

Two and one-half quarts of milk, one quart of cream, one pound of pulverized sugar, four eggs, five cents worth of arrow root; put milk and sugar on to boil, when milk is very hot dissolve the arrow root in a little milk, take milk off stove and stir arrow root in, set back on stove and let boil a little, beat eggs very light and stir in the above, take off and let cool, and then put cream in and flavor to taste; freeze in twenty minutes. MRS. MARY KAPPELER.

Strawberry Ice Cream.

Sprinkle strawberries with sugar, wash well and rub through a sieve; to a pint of the juice add half a pint of good cream; make it very sweet; freeze, and when beginning to set, stir lightly one pint of cream whipped, and lastly a handful of whole strawberries, sweetened. It may then be put in a mold and imbedded in ice, or kept in the freezer; or mash with a potato pounder in an earthen bowl one quart of strawberries with one pound of sugar, rub it through a cullender, add one quart of sweet cream and freeze. Or, if not in the strawberry season, use the French bottled strawberries (or any canned ones), mix juice with half a pint of cream, sweeten and freeze; when partially set add whipped cream and strawberries.

Currant Ice.

One pint of currant-juice, one pound of sugar, and pint of water; put in freezer, and when partly frozen add the whites of three eggs well beaten.

A decorative border of small, stylized floral motifs arranged in a horizontal line, framing the title.

CANDIES.

Ice Cream Candy.

One cup of sugar, one-third cup of water, a quarter teaspoon of cream of tartar, butter the size of an egg. Boil all together about fifteen minutes, not stirring till taking from the fire when the extract is added.

Ice Cream Candy.

Six pints of white sugar, one and a half pints of water, two teaspoons of cream of tartar; boil till it ropes, or when dropped in a glass of ice water will stand up in it. Pull till very white.

Cream Candy.

Three cups of white sugar, a little more water than enough to cover; do not stir while cooking; let it boil till it ropes, then before taking it off of the stove add a teaspoon of cream of tartar; moisten with the flavoring you choose. When cold pull until perfectly white.

Chocolate Cream.

Take a string of cream fondent, cut with a wet knife into little pieces and roll like long balls and stand on end on paraffine paper or marble slab for a few hours. Take Baker's Chocolate and grate it, put it over heat and melt it stirring with a knife; take the creams, pick them up with a long hat pin and dip in melted chocolate and drop on buttered paper.

CATHERINE REICHMANN.

Marshmallow.

Soak two tablespoons of gelatine in eight tablespoons of hot water, add one and a half pints of pulverized sugar, and then flavor and heat until white and smooth, then pour on a platter which has been well sprinkled with powdered sugar. Sprinkle sugar over the top; when cool cut in squares and roll in sugar to prevent them from sticking. This may be used for filling for cake.

KATE STADLER.

Butter Scotch.

One cup of coffee sugar and enough water to dissolve, a lump of butter as big as a walnut; cook it well until it is stretchy; flavor to taste; do not stir.

KATIE HARSHMANN.

Cream Dates.

Select nice dates, cut a slit in each, remove the pit, fill with a roll of cream candy, and roll into granulated sugar, or fill with pea-nuts instead of cream.

E. D.

Ice Cream Candy.

Two pounds of granulated sugar, one-half pint of water, a pinch of cream of Tartar, a little salt, melt all together and stir, then cover, and let boil for a few minutes. Then add one cup of rich cream, dropping a teaspoonful at a time around the edge, which will cause it to foam up, so it is best make it in a rather deep kettle. Let it boil about twenty minutes, when it will settle with a good bit of sugar at the bottom of the kettle. Try it by dropping in cold water, also by rolling it into a string, striking it over the edge of a dish and if it breaks off, without a string it is done. Then take it and drop it in little bits, on a marble slab. Then pick up each drop with a knife to loosen and cool it. When scarcely warm pick up the candy and pull, it is best to have a nickle-plated hook and throw the candy over it in pulling it. After being pulled till quite stiff, cut it in pieces, and wrap in tissue paper. Put in a tin box or bucket with a tight lid, and let it stand for three days.

CATHERINE REICHMANN.

Fondent.

One cup of granulated sugar, three-fourths cup of water, large pinch of cream of tartar, and salt. Put into a granite or iron vessel over fire and stir until dissolved, with wooden spoon, cover with lid so that nothing will stick to the sides of the vessel and cook over a slow fire for about fifteen minutes. Try it in water and as soon as you can form a soft ball of it, it is cooked enough. Then pour it in a buttered dish which is set in cold water. After about three minutes loosen the candy from the sides of the dish with a spoon so it will cool evenly; then test it by touching it with your fingers, and just as soon as it does not stick to them stir it quite fast with a metal spoon probably a minute, and as soon as it stiffens, take it out of the bowl, and drop it on a buttered plate. If it seems too hard to roll between your hands, dip your hands into cold water, and roll the fondent until smooth, and if there are little lumps in it, break them with your fingers. It is best to let them stand twenty-four hours, or until it shines. Flavor when candy is cold; use any of Jos. Burnett & Co's., of Boston, coloring, which is claimed to be perfectly harmless, and then work it up into any fancy shape to suit, and put on buttered paper or marble slab for about twenty-four hours. Always butter your slab till it is hard enough to pack away; if candy does not stiffen and remains like taffy, it is not boiled quite enough, and should it go to sugar, it is boiled too long.

KATIE REICHMANN.

Cocoanut Drops.

To one grated cocoanut add half its weight of sugar and the white of one egg, cut to a stiff froth; mix thoroughly and drop on buttered white paper or tin sheets. Bake fifteen minutes.

Molasses Candy.

One cup of molasses, two cups of sugar, one tablespoon vinegar, a little butter and vanilla, boil ten minutes, then cool it enough to pull.



MISCELLANEOUS.

Chocolate.

To make a single cup of chocolate, grate one dessert spoonful in a tin-cup, and pour onto it a teacupful of boiling water; cover, and let stand over the fire five minutes; just before taking it off stir into it a teaspoonful of cream.

Chocolate.

Two tablespoonfuls grated chocolate, two tablespoonfuls of sugar, one pint of milk and water, half and half. Dissolve the chocolate in a little hot milk or water, stir in the milk, let boil between five and ten minutes stirring constantly. A few spoonfuls of whipped cream adding just before serving give a delicious flavor, or the cream may be brought to the table and a spoonful heaped on the top of each cup of chocolate.

Black Tea.

Put one teaspoonful of black tea in a vessel that will hold one pint; pour over it two small teacupfuls of boiling water. Cover closely and set by the fire to draw.

Coffee.

Put two teaspoonfuls of ground coffee in a small tin-cup. Pour boiling water on it; cover, and set over the fire five minutes; then let it settle, and pour off in a cup; add sugar and cream if desired.

Beef Tea.

Cut lean steak into small pieces, place in glass fruit-jar, cover tightly and set in a pot of cold water; boil three or four hours until the meat looks white, and the juice is all extracted. Season with very little salt.

Dandelion Wine.

Three quarts of blossoms, three pounds of sugar, two oranges and two lemons, (rinds removed), one pint of alcohol; scald the blossoms, let stand three hours, strain and add sugar, oranges and lemons, let come to a boil, pour in a vessel, when luke-warm add one cup of yeast, let work over night, strain and let ferment three weeks; then add one pint of sugar, one of alcohol, then bottle for use.

Mutton Broth.

Boil a piece of mutton until it will fall from the bone; then strain the broth and let it get cold, so that the fat will rise, which must be taken off; then warm the liquid and put in a little salt. Swelled rice or barley may be added to it. Veal or chicken broth is made in the same way.

Egg-Nog.—No. 1.

Beat an egg in a glass. Beat very light and thick with a heaping teaspoonful of sugar. Then beat one teaspoonful of liquor into it gradually, beat very hard to prevent curdling, add a little grated nutmeg. Then beat enough rich milk into it to fill the glass.

Egg-Nog.—No. 2.

Beat up one egg, one and one-half tablespoonfuls of sugar, three tablespoonfuls of cream, and one of liquor.

Egg-Nog.

Stir half a cup of sugar, yolks of six eggs well beaten, into one quart of rich cream; add half a pint of brandy, flavor with nutmeg and lastly add the whites of the eggs well whipped.

Beef Tea.

Take one and one-half pounds of the best steak; cut it into very small pieces and put into a glass jar, with enough cold water to cover the meat; tie the top of the jar on and put it into a sauce-pan of cold water; place it on the fire and boil for three hours.

Roman Punch.

Four large and juicy lemons, one quart of water, one orange, two cups of sugar; freeze the lemons, water, ice until it is very hard. Beat the whites of three eggs until frothy, add four tablespoonfuls of powdered sugar, beat until stiff and firm. Stir this into the water-ice, with two tablespoonfuls of rum, a gill of champagne, and two tablespoonfuls of marashino. Repack, using an extra quantity of salt.

SOPHIA WIMMERS.

Raspberry Wine.

Place red raspberries in a stone jar, cover them with good cider vinegar, let stand over night; next morning strain, and to one pint of juice add one pint of sugar, boil ten minutes, and bottle while hot. Is good in fruit punch or to use in lemonade.

Home-Made Grape Wine.

Take ripe and healthy grapes, wash and put on stove with enough water to keep from burning. Cook until the pulp is quite soft, then press through a fruit sieve. Take equal quantities of juice, sugar, and water, put the mixture in a stone jar and let it ferment. The pulp will rise to the top and must be skimmed each morning. When done fermenting strain and bottle. This is warranted to keep for an indefinite period.

MRS. JOSEPH ANDERSON.

Barley Water for the Sick.

Put two ounces of pearl barley into half a pint of boiling water and let it simmer for a few minutes. Drain off and add two quarts of boiling water with a few figs and stoned raisins cut fine. Boil slowly until reduced about one-half, and strain. Sweeten to taste, adding the juice of a lemon and grated nutmeg if desired.

Onion Gruel.

Boil a few sliced onions in a pint of milk, stirring in a very little oatmeal and a pinch of salt, boil until onions become tender, and take at once just before going to bed. Excellent for a cold.

Fruit Punch.

Juice of half dozen oranges and a half dozen lemons, juice of a can of pineapple, and cut fruit fine, strain the juice of a can of strawberries and cherries, and a quart of raspberry juice, sugar to taste, a bottle of red wine or champagne, and a half glass of rum can be added if desired, but is good with just the fruit juices.

HOW TO COOK A HUSBAND.

One of the lectures before the Baltimore Cooking School, recently gave this recipe for cooking a husband, which is not commonly found in books of cookery:—

A good many husbands are spoiled by mismanagement. Some women go about as if their husbands were balloons, and blow them up. Others keep them constantly in hot water; others let them freeze by indifference and carelessness. Some keep them in a stew by irritating ways and words. Others roast them. Some keep them in pickle all their lives. It cannot be supposed that any husband will be tender and good if managed in this way, but they are really delicious when properly treated. In selecting your husband do not go to the market for him, as the best are always brought to your door. It is far better to have none unless you will patiently learn how to govern him. See that the linen in which you wrap him, is properly washed and mended, with the required number of buttons and strings tightly sewed on. Tie him in the kettle by a strong silk cord called "comfort," as the one called "duty" is apt to be weak. They are apt to fall out of the kettle, and be burned and crusted on the edges, since like crabs and oysters, you have to cook them while alive. If he sputters and fusses, do not be anxious, some husbands do this until they are called done. Add a little sugar in the form of what confectioners call kisses, but

no vinegar or pepper on any account. A little spice improves them, but it must be used with judgment. Do not stick any sharp instrument in him to see if he is becoming tender. Stir him gently, watching all the while, lest he adhere to the kettle and become useless. You cannot fail to know when he is done. If this treatment is closely followed, you will find him all that is desirable; but do not be careless with him and keep him in too cool a place.

Ten Cent Dinner: Get a nice calf head from your butcher, take out the brains and put into a bowl of cold water, soak the calf's head in plenty of cold water about a quarter of an hour; then put in a pot on top of the stove, cover it with cold water, put in an onion, three cloves, four pepper corns, one teaspoonful of salt, and let simmer until the meat falls from the bones; then pour all through a cullender into a soup tureen into which put small squares of bread which have been fried in butter. This makes a palatable and nutritious soup.

The Tongue:—As soon as it is tender take out and skin; it can be used either as a cold dish for supper sliced in spiced vinegar or made into a hot dish by slicing into a hot tomato sauce.

The Brains:—Skin, salt and pepper, slice and roll in corn meal and fry for breakfast. *Hash:*—Separate meat from skin and bones and chop fine, moisten with gravy made from one cup of soup stock and one tablespoon of flour. Season to taste, heat well and pour over squares of hot buttered toast, or squares of baked pie crust, garnish with slices of hard boiled eggs.

Dandruff: Use a lotion consisting of two drachms Borax dissolved in a pint of camphor water. Use once or twice a week. A solution of two drachms salts of tartar dissolved in a pint of tepid water is also recommended.

Fly Spots: To take away fly spots from any gilding, apply old ale with a soft rag, and rub gently.

To Destroy Cockroaches: Pulverized borax scattered around plentifully where they are, will destroy them effectually.

MRS. WAGNER.

To Cleanse the Hair: Beat up the yolk of an egg with a pint of soft water; apply it warm; rub well, and afterward rinse with clean soft water.

Rheumatism. Cloths dipped into hot potato water are recommended for immediate and complete relief in the severest cases of Rheumatism.

Furniture Polish. One part of olive oil with two parts of vinegar by measure. Shake well. Rub on the service with a woolen rag, and then rub vigorously.

Cologne: Three ounces of oil of bergamot, two of lemon, two of lavender; rose, one hundred and twenty-eight drops, of alcohol two gallons; twenty-eight drops of neroli.

To Remove Fruit Stains from Table Linen: Spread the stained parts over a large bowl, and pour on boiling water; repeat several times before putting into soap-suds.

Ear Ache: If a child has bad ear ache, dip a plug of cotton wool in olive oil, warm it and place it in the ear. Or, heat the heart of a small onion, press into the ear, and cover well to keep in the heat. Keep out of draughts.

Salve: One tablespoonful of mutton tallow, one of bees-wax, one of resin, one of Castile soap, simmer well together. Good for all kinds of wounds and sores. MRS. WAGNER.

To Remove Moth Patches: Into a pint bottle of rum put a tablespoonful of flour of sulphur. Apply this to the patches once a day, and they will disappear in two or three weeks.

Ring-worm: Wash the affected part with a little lemon juice; then rub in with the finger a little gun-powder which has been bruised in a mortar. Do this gently about twice a day.

To Destroy Bed-Bugs: Mix together one ounce of corrosive sublimate, one of gum camphor, one pint of spirits of turpentine, and one of alcohol. Put in a bottle; apply with a feather. Rank poison, be very careful.

To Kill Moths in Carpets: Wring a coarse cloth out of clean water; spread it smoothly over the parts of the carpet where the moths are suspected to be, and iron it with a hot iron. The steam will destroy the moths and eggs.

Sunburn. To remove sunburn from the face use a mixture of Magnesia in soft water, spread on the face, and after a minute or two wash off with Castile soap suds, and rinse with soft water. This is also good to remove tans.

To Clean Straw Hats: Make a paste of pounded sulphur, and cold water; wet the hat, and cover it with the paste, until the straw cannot be seen; rub hard, and hang the hat where it will dry; then rub the sulphur off with a brush, until the straw looks white.

Boils. The skin of a boiled egg is the most efficacious remedy that can be applied to a boil. Peel it carefully, cut a hole in the center for the head of the boil, wet and apply to the part affected. It will draw off the matter and relieve the soreness in a few hours.

Lotion for Sunburn. Take of powdered borax and glycerine, each six drachms; Rose water or elder flower twelve ounces, mix. The daily application of this lotion to the face and hands will keep them white and clean by its excellent cleansing properties, will prevent chaps and remove sunburn.

To Prevent Lamp Chimneys from Cracking: Place the chimneys in cold water, and then gradually heat until the boiling point is reached; then allow them to cool slowly. By repeating this operation several times, the glass will become thoroughly annealed, and no fear of cracking need be had.

Cleansing Sinks. To purify greasy sinks and pipes, pour down a pailful of boiling water in which three or four pounds of washing soda has been dissolved.

A disinfectant is prepared in the same way, using copperas. Copperas is a poison and should not be left about.

Soothing Salve: Take four large carrots grated, put lard in skillet, add the carrots and fry to a light brown; take out and strain; then return to the skillet, and add two ounces of beeswax, then strain again. This is a very good cure for bone felon or gathered breast.

MRS. H. E. WISE.

Bad Breath: Bad breath from catarrh, foul stomach, or bad teeth, may be temporarily relieved by diluting a little bromo chloralum with eight or ten parts of water, and using

it as a gargle, and swallowing a few drops before going out. A pint of bromo chloralum costs fifty cents, but a small vial will last a long time.

To Remove Ink from Carpets. When freshly spilled, ink can be removed from carpets by wetting in milk. Take cotton batting and soak up all the ink that it will receive, being careful not to let it spread. Then take fresh cotton, wet in milk, and sop it up carefully. Repeat this operation changing cotton and milk each time. After most of the ink has been taken up in this way, with fresh cotton and clean, rub the spot, continue till all disappears; then wash the spot in clean warm water and a little soap; rinse in clean water and rub till nearly dry.

If the ink is dried in, we know of no way that will take the color from the carpet as well as the ink, unless the ink is on a white spot. In that case, salts of lemon, or soft soap, starch, and lemon juice, will remove the ink as easily as if on cotton.

For Cleaning Carpet: Shave two bars of Ivory soap, add one-half pound of washing soda, one-half pound of pulverized Borax, and one-half ounce of pulverized Alum, mix and boil for ten minutes in one gallon of rain water, stirring continually, then add five gallons of rain water and let stand over night. The carpet must be stretched on the floor, after it has been thoroughly shook and beaten, before applying the recipe, this being done, apply the mixture liberally with a stiff scrubbing brush. After you have scrubbed well a space as far as you can reach, take a piece of tin or galvanized iron eight inches long by three or four inches wide, and scrape the mixture well from the carpet, putting it in a vessel separate from the other, as it cannot be used again. Then wash the space scrubbed with a sponge and clean water, being careful not to get it too wet. When dry, the carpet will look like new.

MARY A. KRONAUGE.

TIME FOR COOKING WINTER VEGETABLES.

Squash	-	-	-	One hour.
Potatoes, white	-	-	-	One-half hour.
Potatoes, baked	-	-	-	One hour.
Sweet potatoes	-	-	-	Three-fourths hour.
Baked, sweet	-	-	-	One hour.
Turnips	-	-	-	Two hours.
Beets	-	-	-	Three and one-half hrs.
Parsnips	-	-	-	One hour.
Carrots	-	-	-	One and one-half hrs.
Cabbage	-	-	-	Three hours.

BROILING.

Steak, one inch thick	-	Four to six minutes.
Steak, two inches thick	-	Eight to fifteen minutes.
Fish, small and thin	-	Five to eight minutes.
Fish, thick	-	Fifteen to twenty-five min.
Chicken	-	Twenty to thirty minutes.

THE HOUSEWIFE'S TABLE.

Wheat flour	-	One lb.—one quart.
Corn meal	-	One lb. two oz.—one quart.
Soft butter	-	One lb.—one quart.
Broken loaf sugar	-	One lb.—one quart.
Powdered white sugar	-	One lb. one oz.—one quart.
Ten eggs	-	One lb.
Sixteen large tablespoons	-	One-half pint.
Eight large tablespoons	-	One gill.
Common sized tumblerful	-	One-half pint.
Common sized wineglass	-	One-half gill.
Teacupful	-	One-half pint.
Tablespoonful	-	One-half oz.
Tablespoonful	-	Four teaspoonfuls.
Teaspoonful	-	Forty drops.

TIME-TABLE FOR MEATS.

Beef, per pound	-	-	Thirty to forty min.
Mutton, " "	-	-	Fifteen to eighteen min.
Veal, " "	-	-	Eighteen to twenty min.
Pork, " "	-	-	Fifteen to twenty min.
Sparerib, " "	-	-	" " " "
Chicken, baked, 3 to 4 lbs.	-		One to two hours.
Turkey, ten pounds	-	-	Three hours.
Goose, eight pounds	-		Three hours.

MEASURES AND WEIGHTS.

A speck makes one-quarter saltspoon.

Four saltspoons make one teaspoon.

Three teaspoons make one tablespoon.

Eight tablespoons of dry and solid material make one cup.

Sixteen tablespoons of liquid material make one cup.

Two gills make one cup.

One wine glass makes one-half gill.

Ten eggs, average size, make one pound.

One tablespoon of butter makes one ounce.

One tablespoon granulated sugar makes one ounce.

One heaped tablespoon powdered sugar makes one ounce.

One tablespoon flour makes one-half ounce.

Two tablespoons ground spice makes one ounce.

One quart sifted pastry flour makes one pound.

One quart, less one gill, sifted patent flour makes one pound.

One scant pint granulated sugar makes one pound.

One pint of butter makes one pound.

One pint of chopped meat, packed, makes one pound.

One cup rice makes one-half pound.

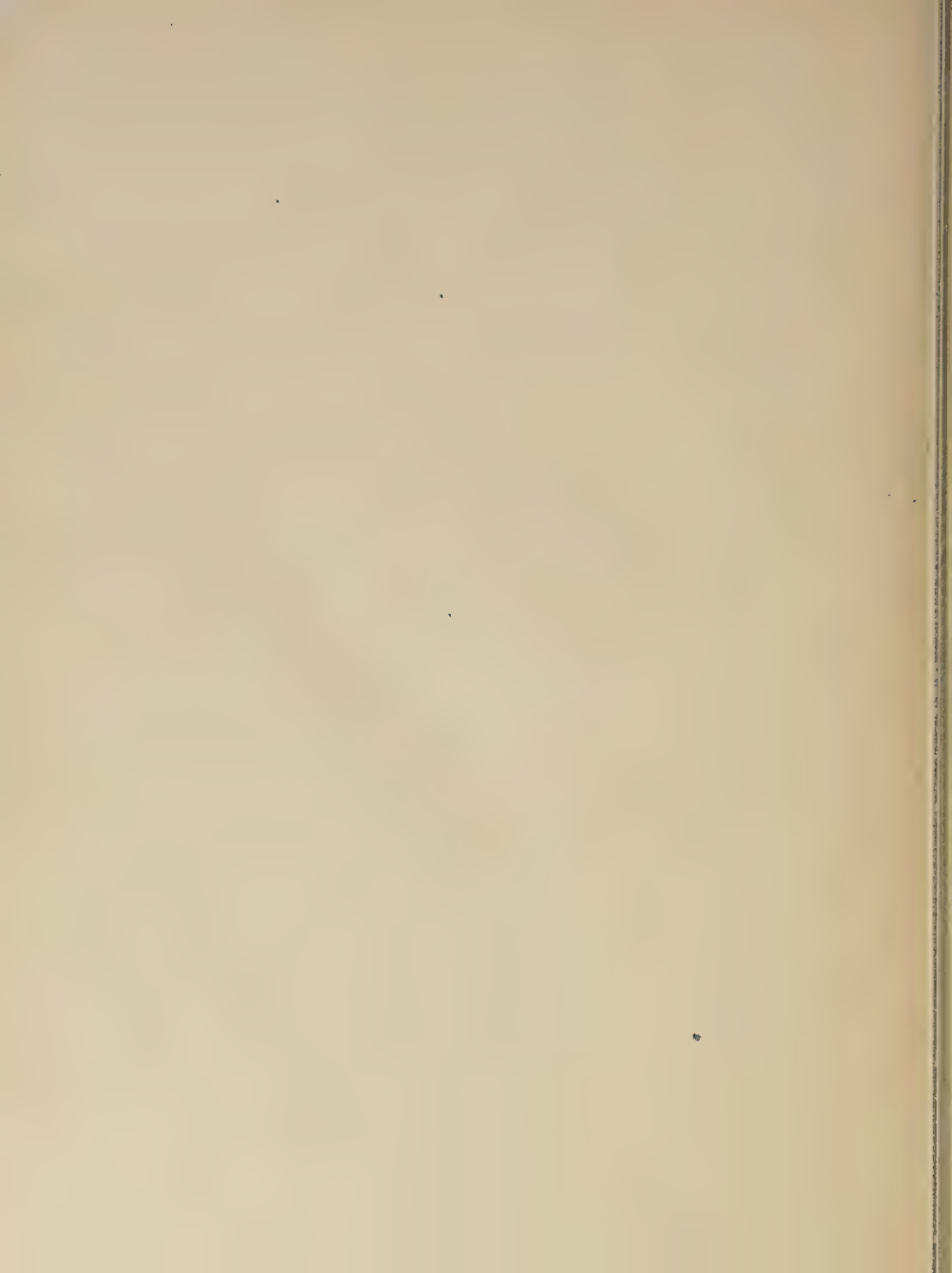
One cup cornmeal makes six ounces.

One cup stemmed raisins makes six ounces.

One cup cleaned currants makes six ounces.

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